



- [Reduces Vapor Loss
- [Reduces Topping Off
- [Maintains Proper Alcohol Content

When wine or spirits are placed in wooden barrels, the storage humidity has a great effect on the leakage of vapor from the barrel, often called the “Angel’s Share.” Wine producers can suffer up to 18% loss from each barrel, which increases the alcohol content beyond tolerable levels and results in lost revenue.

[reduce “Angel’s Share” + “topping off” losses]

In today’s modern-day above ground caves, vintners find it difficult to maintain optimum humidity levels. The difference in humidity between the inside and outside of the barrel allows vapors to travel through the drier staves into the atmosphere (and result in lost product). This loss requires manually “topping off” barrels during storage and maturity stages in order to maintain the fine balance of alcohol content and taste.

Why Vintners Go with MicroCool

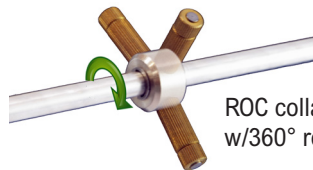
MicroCool systems help equalize humidification levels between the inner and outer barrel which eliminates vapor leakage (and product loss). Sensors monitor and maintain humidity to preset levels, enabling wine makers and brewers to hone the perfect balance of temperature, humidity, outside and chilled air. In addition, many waterborne molds and viruses are prevented through the use of an optional Reverse Osmosis system.

BENEFITS OF MICROCOOL HUMIDIFICATION

- Clean, pure, bacteria free, humidification (with treated water)
- Exact, focused distribution of humidity (via 4 nozzle options)
- Microscopic fog droplets (10-20 microns) quickly flash evaporate
- Zero wetting due to drip-free nozzles
- Stainless steel and pliable line options provide maximum installation flexibility
- ROC (Rapid Orientation Collar) nozzles allow easy adjustment without tools
- Wide variety of pump options meets any humidification output need
- Low energy usage
- Simple installation



FOG FOCUS Pump



ROC collar w/360° rotation

VALUE ADDED FEATURES

- Workers in low headroom facilities benefit from dripless nozzles
- Reduce high alcohol levels
- Reduce labor-intensive topping off
- Increase in external vapor pressure reduces the migration of wine through wood
- Integrate with existing coolers and fans
- Choice of environmental controls or connection to existing control systems
- Range of high-pressure pump modules operating at 1,000 psi / 70 bars
- Easy installation and start up with minimal maintenance
- Quiet, compact and self-contained pump unit



World leaders in fog and mist technology for cooling, humidification, air quality control



800-322-4FOG
+1 760-322-1111