



When wine or spirits are stored in wooden barrels, the surrounding humidity significantly influences vapor leakage, commonly referred to as the "Angel's Share." Wine producers can experience up to an 18% loss from each barrel, which not only raises the alcohol content to undesirable levels but also results in considerable revenue loss.

### » reduce "Angel's Share" + "topping off" losses «

In today's modern wine caves, vintners recognize the critical importance of maintaining optimal humidity levels. When the humidity inside the barrel differs from the outside, vapors escape through the drier staves, resulting in lost product. This necessitates the frequent practice of topping off barrels during storage and maturation to preserve the delicate balance of alcohol content and flavor. At MicroCool, we understand these challenges and are dedicated to providing advanced humidification solutions to ensure your wine remains protected and perfectly balanced throughout the aging process.

### 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 winemakers and distillers to hone the perfect balance of temperature and humidity.

### BENEFITS OF MICROCOOL HUMIDIFICATION

- Clean, pure, bacteria free, humidification (with treated water)
- Exact, focused distribution of humidity (via 4 nozzle options)
- Microscopic fog droplets (6-10 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



FOCUS X CELL



HUMMINGBIRD pump

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

### VALUE ADDED FEATURES

- Aging rooms 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 / 69 bar
- Easy installation and start up with minimal maintenance
- Quiet, compact and self-contained pump unit
- Reverse osmosis water ensures clean humidification



Stainless Steel Line  
ROC collar  
with 360° rotation

IBEX pump



A MeeFog Company

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



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