

AERSA presents AERMEC for Wine

THE EVOLUTION FROM QUANTITY to quality in winemaking requires increasingly greater control of all the production process stages, where the cooling system becomes far more important. One of the factors that can influence the quality of the wine is the cooling that take place during each stage of the winemaking process.

Cooling is the heart of the cellar and is the fundamental foundation of every cellar to make the best quality wines.

The use of cooling and heating in the cellar is necessary to guarantee the various temperatures during the different stages of the winemaking process, such as:

- Lowering grape temperatures cooled down via a mash cooler to reach about 12°C for controlled fermentation to start.
- Maintaining temperature control during the fermentation process.
- Quick cooling to stop fermentation or heat recovery during fermentation.
- Product preservation.
- Tartaric stabilisation

Fermentation is one of the most important stages of winemaking. During this stage, temperatures can increase to very high levels, which are not compatible with yeast growth, therefore optimal temperatures need to be maintained. A well-maintained temperature system remains at the core of producing a great tasting final product

After the winemaking process further cooling and heating is required for the maturation period. Temperature and humidity play an important role on the quality of the wine. After the bottling process, the wine is kept at controlled conditions to prolong its shelf life. The central cooling systems being used for the winemaking processes can be extended to cover the tasting areas, restaurants and offices for air-conditioning purposes.

AERSA is a company dedicated to training, sharing our knowledge and investing in the future by providing training sessions to equip and add value. This was reflected in our recent training session we had at Elsenburg with the cellar technology students. This session was dedicated to the impact cooling and heating has on the quality of the product during the winemaking processes.

AERMEC products as supplied in Africa by AERSA has the products that will be able to meet your every temperature requirement. We do not only supply new AERMEC equipment, but we also offer the technical

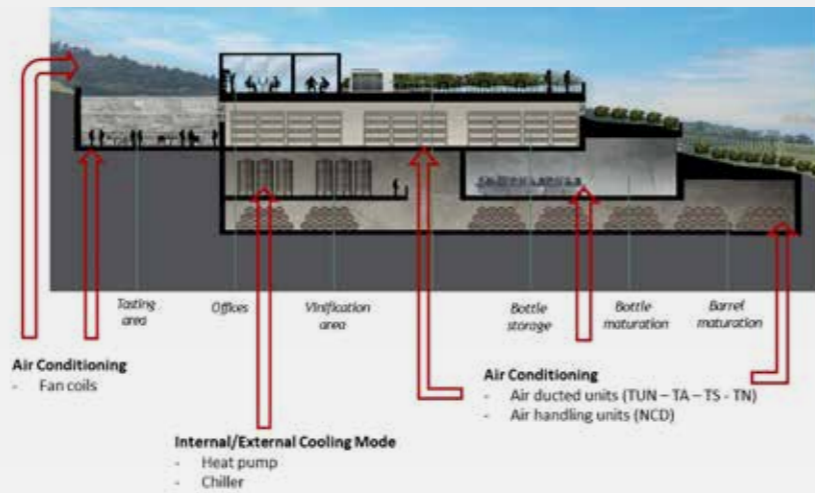
support via our partnering company with their well-trained qualified technicians that comply with the latest standards and regulations.

During the winemaking process, failures do occur. Even in these stressful periods, we will be able to offer our support by installing a rental unit to finish the harvest and ensure you still make the best quality wine. Don't delay in contacting us to place an order and miss out on state-of-the-art cooling and heating technology, in time for your next harvest! Be prepared for harvest 2023.

WHY CHOOSE AERSA?

AERSA are specialists in providing engineering, air-conditioning and industrial cooling solutions at competitive pricing with a quality brand AERMEC. The AERMEC brand was founded in 1961 by Giordano Riello in Italy. AERMEC is considered to be the first producer of air-conditioning machines in Europe.

AERSA was established in 2001 and started out as a service company; APOLLO AIR that focused on maintenance work on chilled water systems. In 2007, AERSA became an AERMEC agent, under the leadership of Carlo van Wyk, in South Africa that provides a wide product range of air-cooled and water-cooled chillers, heat pumps, fan coils and air handling units. Since then, the company have sold more than 1000 chillers and have assisted more than 35 wineries to produce quality wines. AERSA's long-term customer relationships are testimony of its service and quality brand. It's team of experts possess the necessary know-how to assist you to create a quality product.



Scan the QR code on the next page to watch the Elsenburg Training Session video on your smartphone.



AERSA

air conditioning



AERMEC

FOR WINE

MATURATION

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Maturation is that important stage of keeping your wine in barrels before the actual bottling process starts. During the maturation period, the correct control of temperature and humidity are of utmost importance.

The correct temperature control will assist in the correct aging period, sufficient ventilation will assist with the humidity control and prevent mould forming on the barrels and surfaces of the maturation area. AERSA is here to assist you in achieving the correct conditions.



CONTACT US



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ON THE MOVE

PREferred PARTNERS

SCAN FOR VIDEOS AND INFORMATION !

Book a meeting with AERSA brand ambassador Seugnét Rossouw: seugnet@veraisonwineinnovation.co.za, or contact AERSA directly: sales@aersa.co.za