

WQS Nomaline

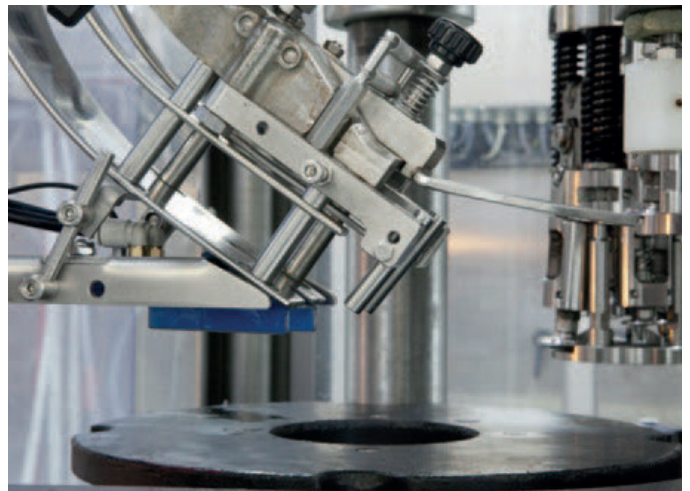
equipment

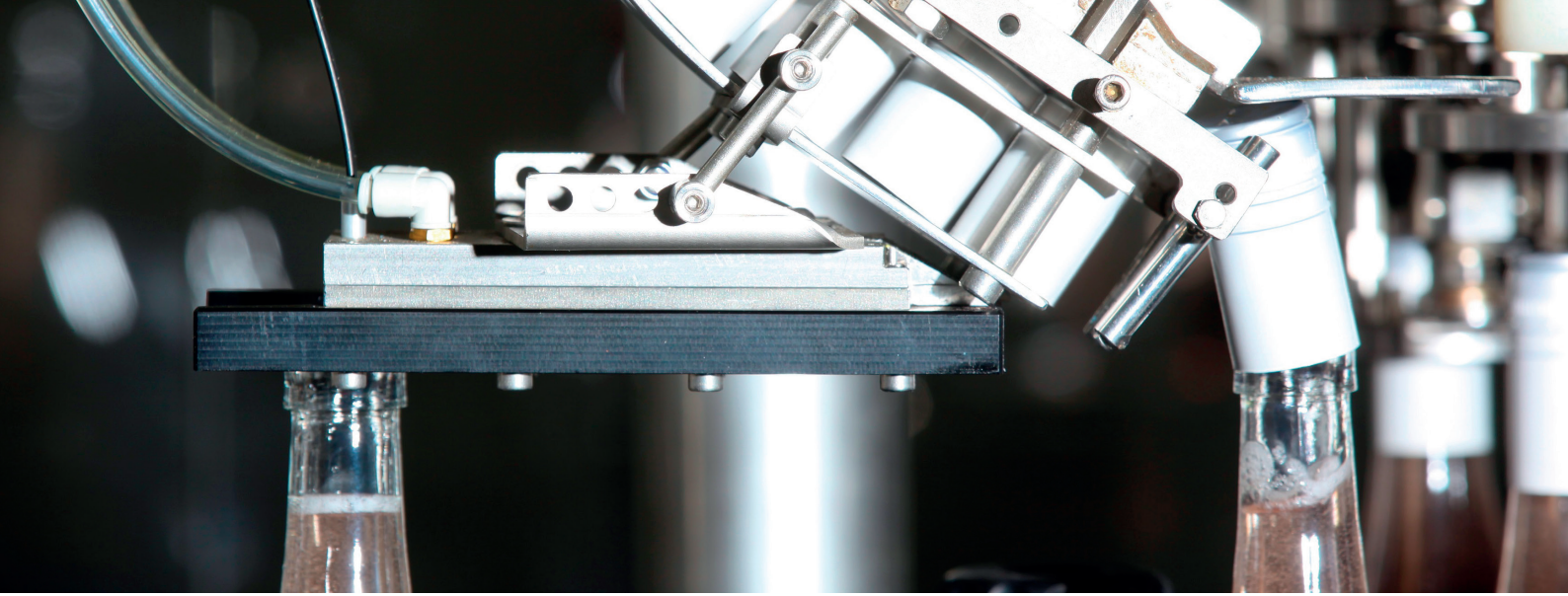
Effectively inerting bottle headspace

The research and multiple audits carried out in many cellars by Vinventions have revealed the importance of the headspace when it comes to managing oxygen during the bottling process. Although the volume involved is small, this space contains on average 65 % of the TPO (Total Package Oxygen), causing, among other things, the rapid loss of free SO₂ and an increase of the color. Effective headspace inerting is therefore crucial to preserve wine quality, especially when screw caps are used and the headspace is between 2 and 3 times greater than for cylindrical closures. The NomaLine has been developed to respond to these needs and, thanks to a patented system involving the double injection of inert gas, headspaces can be inerted effectively, achieving oxygen levels as low as 5 %.

PREMIUM FEATURES INCLUDE:

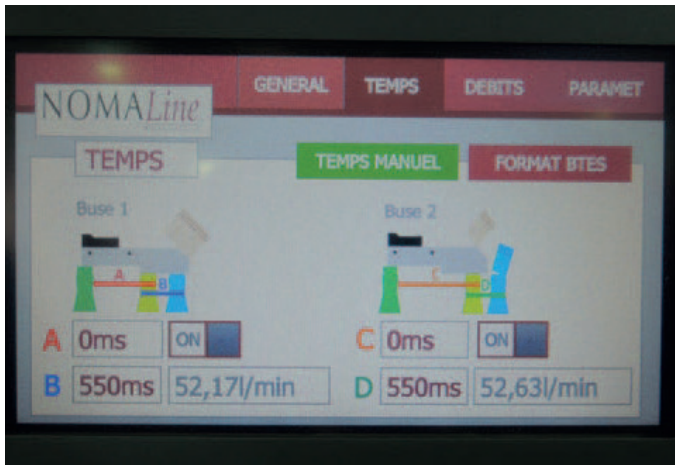
- Technology developed for screw caps
- Can be adapted for glass closures and for cylindrical closures
- Patented system involving injection of neutral gas and elimination of air by a vortex
- Separate settings (flow, time delay) for the two injection routes (bottleneck and inside the screw caps)
- Head space oxygen (HSO) level can be decreased down to a maximum of 5 %
- Can be adapted to most current bottling lines up to speeds of 6000 bottles/hour. For higher speeds, custom made injection nozzle can be developed
- Use of pure or a mixture of inert gases: nitrogen, carbon dioxide, argon
- Automatic bottle detection to control the release of gas and avoid permanent flush of gas
- Automatic regulation of injection according to the line speed and speed variations
- Lack of inert gas warning system





Benefits:

- Effective decrease of oxygen in the headspace of bottles
- Reduction of inert gas consumption thanks to real-time release in the bottle
- Efficient modernization of existing systems not equipped with an inerting system for bottling
- Reduction of wine premature oxidation risk
- Optimization of wine shelf-life
- Possible reduction of the amount of SO₂ used in wine
- Optimization of bottle to bottle consistency within the same batch



In brief:

The NomaLine is the most effective inerting system of those based on injecting inert gas.

Creating a vortex to replace the air in the headspace to be inerted, combined with optimized elimination, means that oxygen levels as low as 5 % can be achieved in the headspace. Current inerting systems achieve between 8 and 10 % oxygen at best. The double gas injection means that you can regulate the inerting level in the neck and the screw cap with great precision.

Unlike the systems currently used that distribute inert gas continuously, the NomaLine only injects inert gas when the bottle is detected, thus considerably reducing the amount of inert gas that is used.

Lastly, the option to adjust the level of inerting is an extra benefit when it comes to managing the oxygen in the headspace of bottles.