

DYNA WINE



**Innovation at the  
service of wine and  
demanding oenologists**

## A revolution born from an observation

Homogenization is a standard practice successfully used in the food industry. However, it is still very little developed in the oenological field.

DYNA WINE® corrects this lack with a simple and effective solution.



DYNA WINE



## The Swiss Army knife essential to any oenologist

The patented DYNA WINE® technology is a real step forward in managing dissolved gases and in homogenizing oenological inputs by improving their efficiency through better activation.

Its ease of use, small size and robust mechanics make it an essential tool at every stage of winemaking.



WO2020194206







## Specific solutions for the wine field

### **CARBONATE**

At atmospheric pressure up to 2.5 g/l  
Overpressure up to 9 g/l

### **DECARBONATE**

Remove dissolved CO<sub>2</sub> up to 0.2 mg/l

### **DEOXYGENATE**

Remove dissolved O<sub>2</sub> up to 0.2 mg/l

**TO HOMOGENIZE**

**TO STIR**

**TO REFINE**

**TO BLEND**

#### **Usage performance**

- 20 à 200 hectoliters per hour
- Optimal homogenization without oxygen supply

#### **Technical data**

Dimensions	L60cm x P60cm x H160cm
Working weight	40kg
Pressure max.	3 bars
T° of service	4-80°C
Hygienization	100°C max. 10 minutes



## Advantages for the wine and for the cellar work

### You save time

- ease of use and cleaning
- versatility
- integration with existing equipment (piping, pump)

### You earn money

- robustness and reliability (no electronics)
- reduction of working time
- reduced operational costs
- no consumables, no waste

### You improve the quality of the wines

- better activation of oenological inputs
- no chemicals

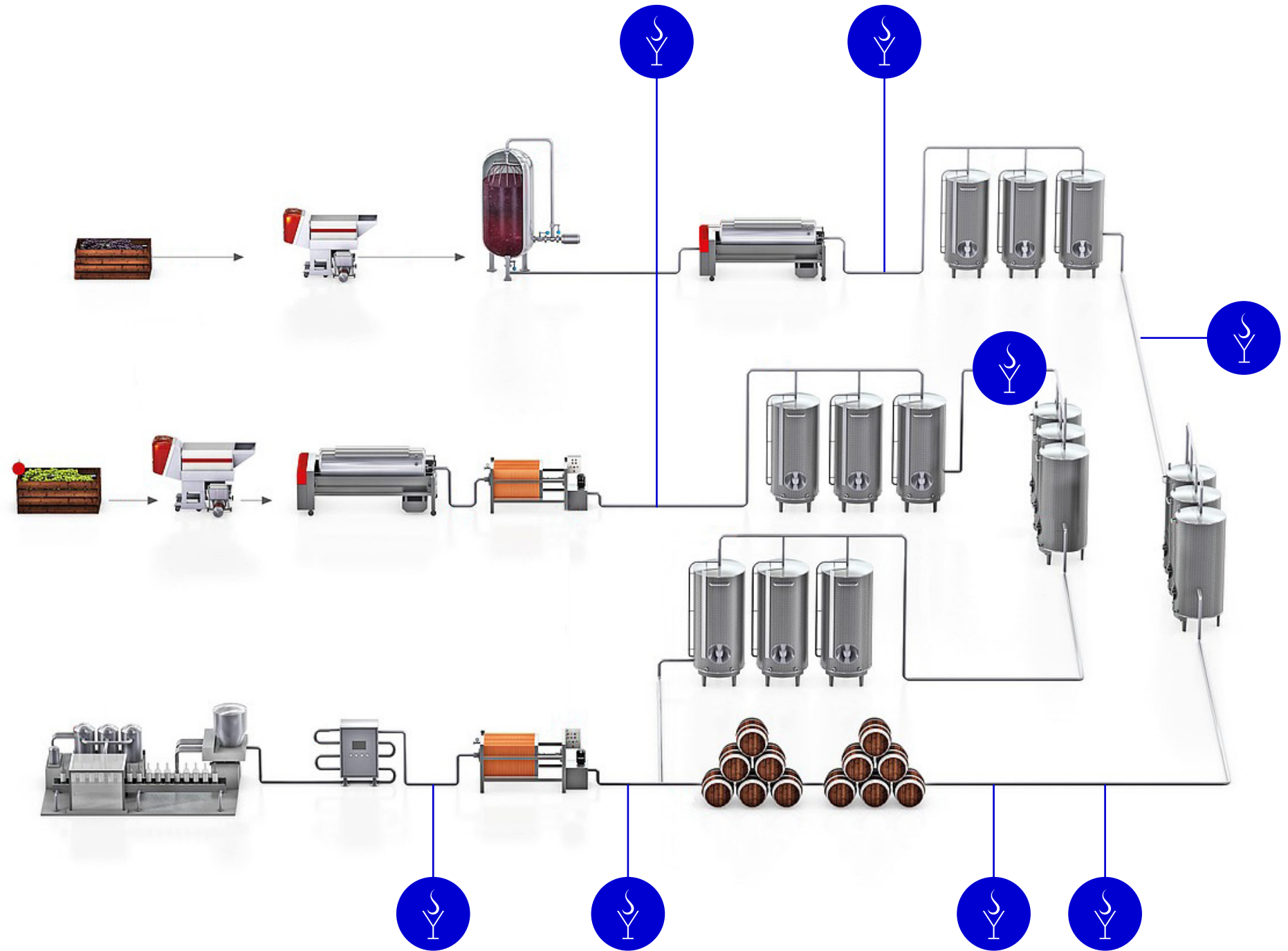




## A multifunctional tool always at your side

Mobile and compact,  
DYNA WINE® easily follows you  
throughout the winemaking  
process.

Its versatility makes it possible to  
improve the effectiveness of  
oenological treatments:  
in a closed circuit on a tank, in tank-  
to-tank racking or continuously at  
bottling.

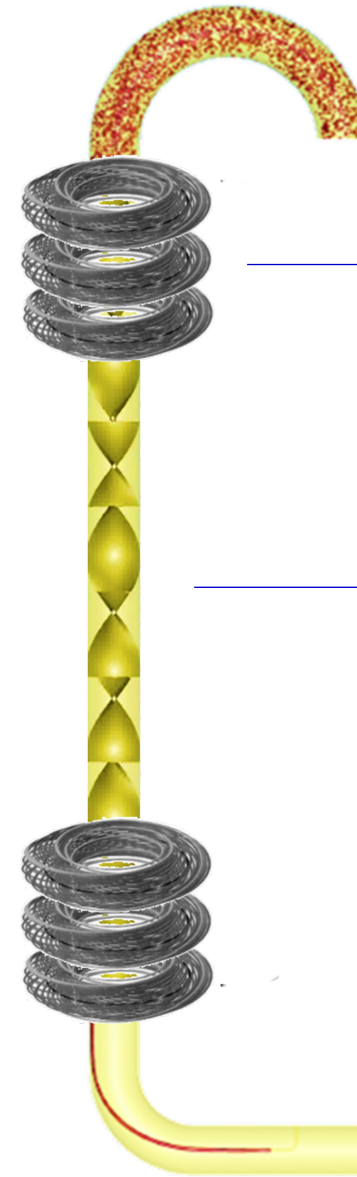


A tool that looks simple but  
hides a real technological  
innovation

The mixing takes place by a  
magnetodynamic vortex system without  
uncontrolled supply of oxygen to the wine.

DYNA WINE® is only a tool, it is the oenologist  
who remains at all times in control of his  
winemaking.

**IN**  
Permanent magnetic field in  
neodymium 1.4 Tesla



**OUT**  
Permanent magnetic field in  
neodymium 1.4 Tesla

**VORTEXEUR**  
Flow divisions into 1024 layers

←  
**STIRRING  
HOMOGENIZATION**

←  
**DISSOLVED GAS  
MANAGEMENT**

## DISSOLVED GAS MANAGEMENT

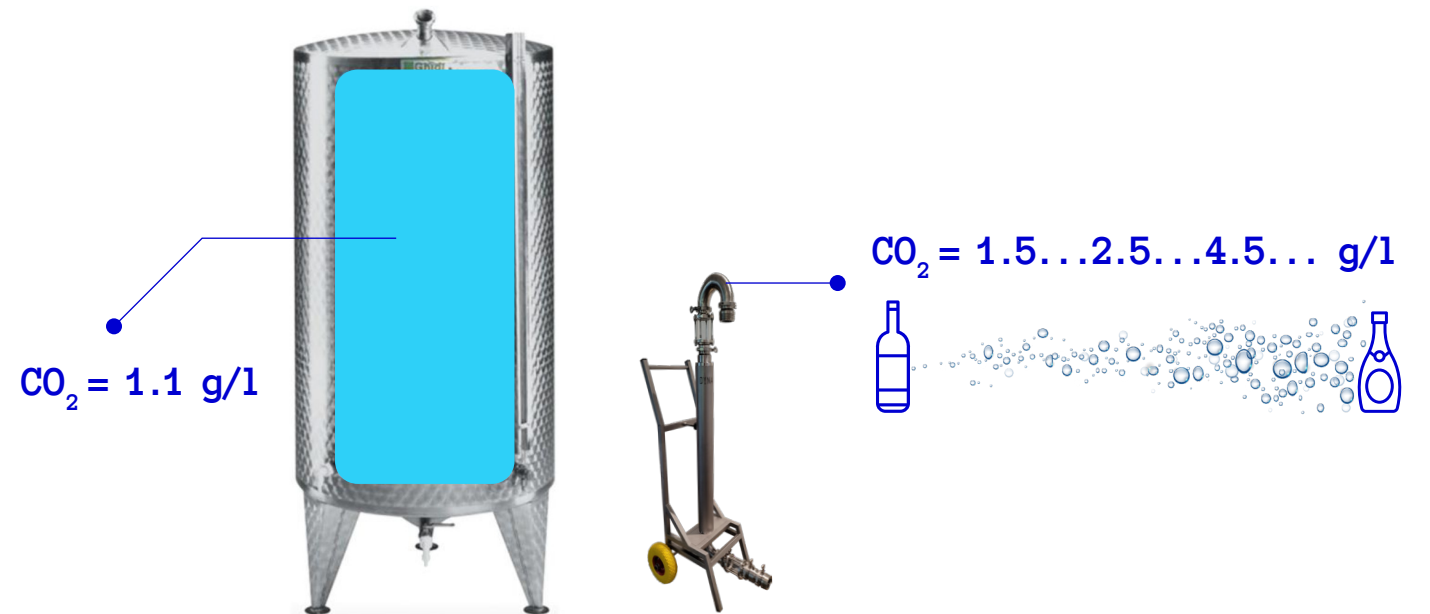
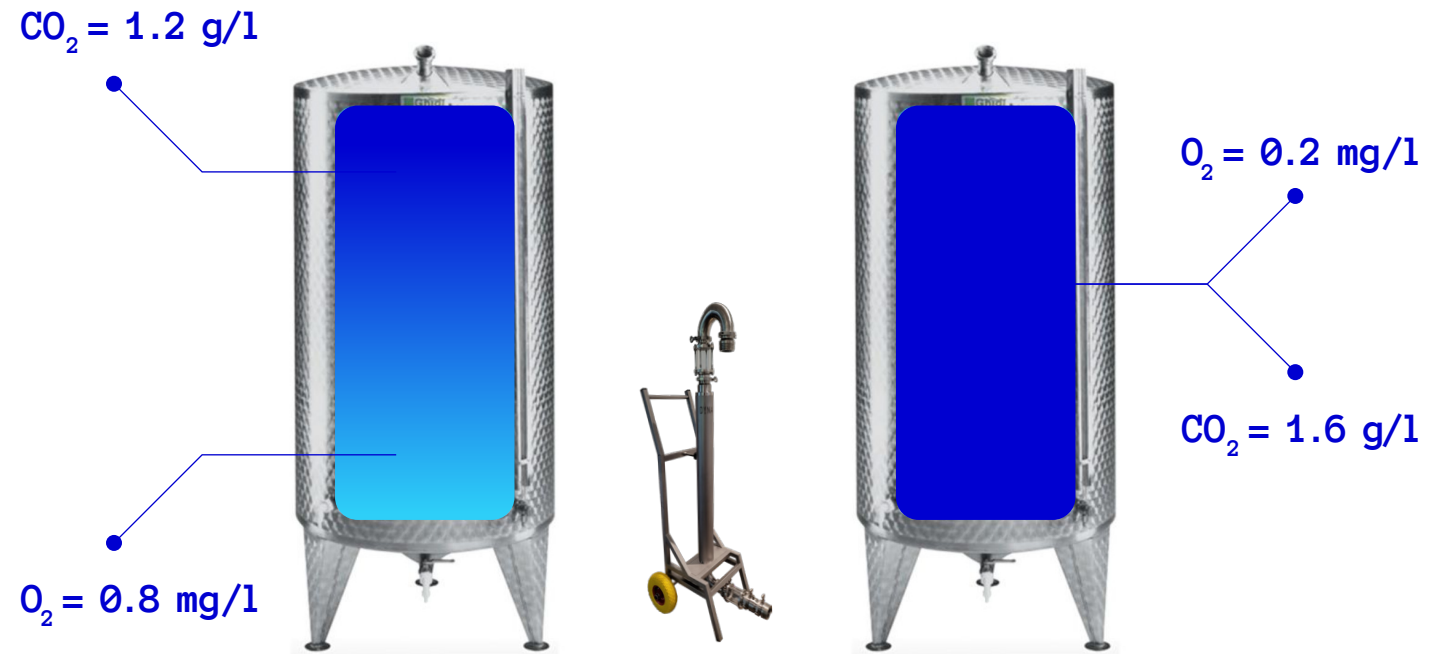
To carbonate, decarbonate, deoxygenate

Simple, precise and homogeneous adjustment of dissolved gases at cellar temperature.

Nanobubble generation and dynamic pressure dissolution technology.  
Speed, accuracy and efficiency.

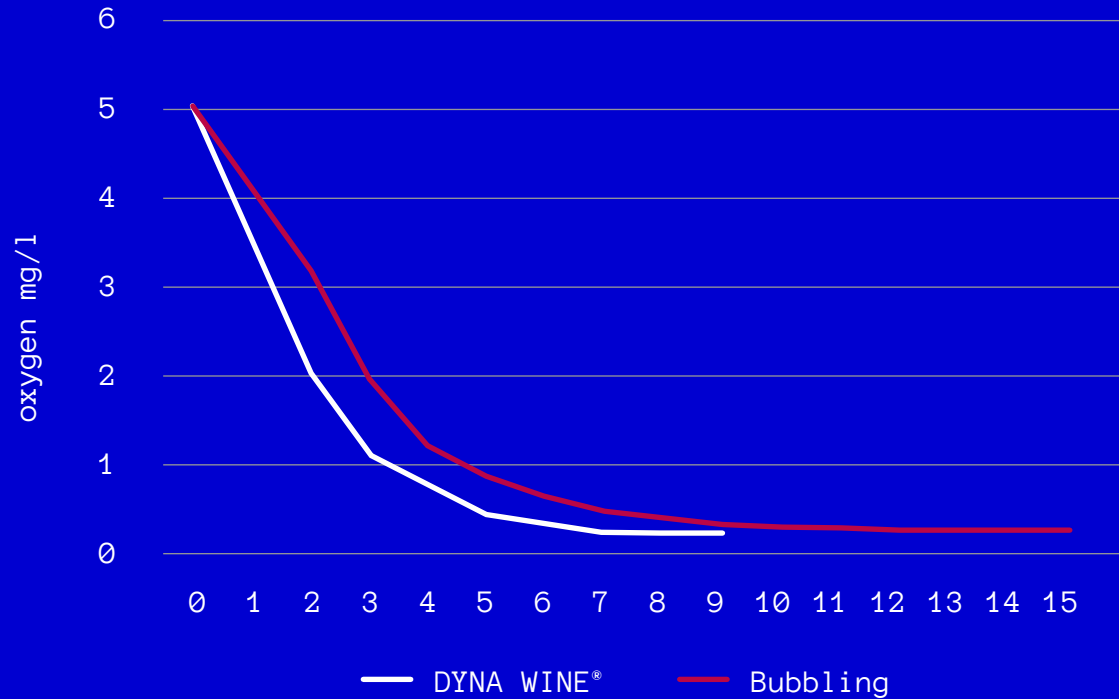
In a single pass, DYNA WINE® offers unparalleled scalability of the nanobubble in different dosages.

Possibility to refine the size and quantity of bubbles.  
The oenologist remains in charge.





## DYNA WINE® vs conventional bubbling



Protocol  
1.5 hl of Gamaret Rosé  
Oxygen analysis by NomaSense pellet

## Test Changins Deoxygenation by nitrogen

### Test result

Slope differential - deoxygenation during the first 3 minutes: 1.6 times faster with the DYNA WINE® module

Deoxygenation ( $[O_2] < 0.3 \text{ mg/l}$ ) in 7 minutes with DYNA WINE® module and in 13 minutes with conventional bubbling

<b>Target: O<sub>2</sub> 0.8 =&gt; 0.4 mg/l - CO<sub>2</sub> 1.2 =&gt; 1.6 g/l</b>	
<b>DYNA WINE</b>	<b>MEMBRANE CONTRACTOR</b>
<b>2 PASSAGES</b> <ul style="list-style-type: none"> <li>• 1st to remove O<sub>2</sub> (gaz used: N<sub>2</sub>)</li> <li>• 2nd to adjust CO<sub>2</sub> (gaz used: CO<sub>2</sub>)</li> </ul>	<b>1 1 SINGLE PASS</b> <ul style="list-style-type: none"> <li>• Deoxygenate + carbonation (gaz used: CO<sub>2</sub>)</li> </ul>
<b>120HL TREATMENT</b> <ul style="list-style-type: none"> <li>• 1 hour for the 2 passages</li> </ul>	<b>120HL TREATMENT</b> <ul style="list-style-type: none"> <li>• 3 hours in one pass</li> </ul>
<b>CLEANING</b> <ul style="list-style-type: none"> <li>• 10 minutes</li> </ul>	<b>CLEANING</b> <ul style="list-style-type: none"> <li>• 3-4 hours</li> </ul>

## DYNA WINE® versus a membrane contactor

DYNA WINE® allows to adjust the dissolved gases with the same efficiency as a membrane contactor but it offers many advantages.

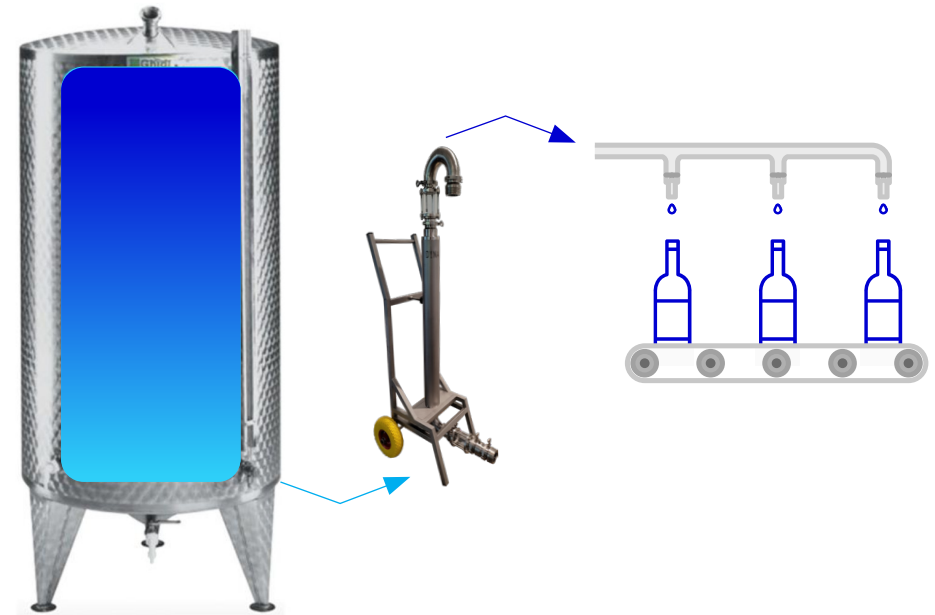
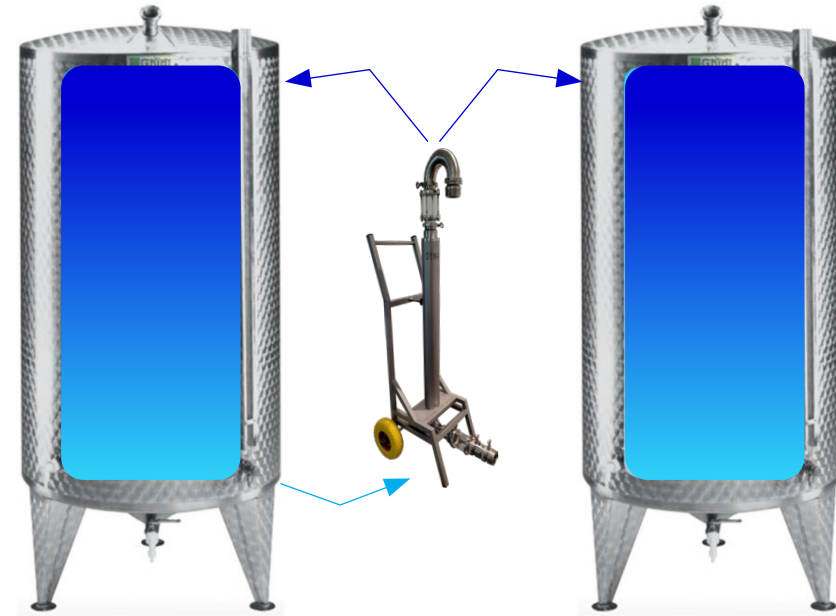
- Simple and faster commissioning
- Price 15x lower
- No consumables
- No maintenance required
- Complete cleaning carried out in 10 minutes

## STIRRING – HOMOGENIZATION – REFINING

Customized applications

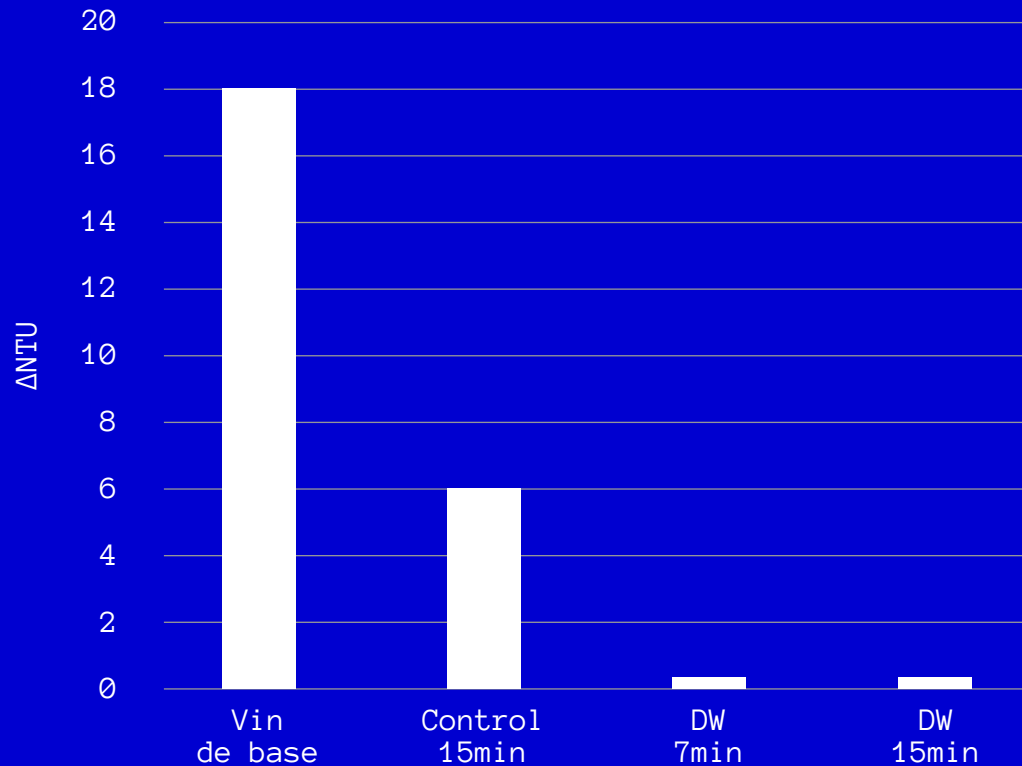
- Stir a tank gently and quickly
- Eliminate thermal stratification problems
- Reduce the number of pumping
- Assembling tanks
- Refine the wine before bottling

- Wort enrichment, fermentations
- Microbial stabilization
- Clarification, protein stabilization
- Color stabilization and correction
- Elimination of undesirable molecules
- Tartaric stabilization
- Breakage treatment





Turbidity analysis  
= protein instability analysis



PROTOCOL  
BIOLOGICAL AND ANALYTICAL TRIPLICATA: 6 TRIALS ANALYSED 3 TIMES

Bentonite bonding: 30g/hl Bentosol Protect  
Three 10hl tests:

- > Control 15min – classic winding for 15 minutes
- > DW 15min – reassembly with the DYNA WINE® process for 7 minutes
- > DW 7min – reassembly with the DYNA WINE® process for 15 minutes

## Test Changins Bentonite on Chasselas 2021

### Test result

Stable wine ( $\Delta\text{NTU} < 2$ ) in both conditions DYNA WINE® (7 and 15min) compared to a conventional winding ( $\Delta\text{NTU} = 6$  for control 15min, unstable wine)

Better activation of bentonite during the passage in the DYNA WINE® module and time saving of at least 50% on this test compared to a conventional mixture.

# DYNA WINE

## A SOLUTION ADAPTED TO ALL WINEMAKING

It is the tool that adapts to the type of winemaking and the needs of the oenologist.

Conventional, organic, biodynamic or natural winemaking, DYNA WINE® provides high-performance solutions for all labels.



# DÝNA WINE

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