



**+34 96 134 06 63**

P.I. Fuente del Jarro  
Ciudad de Elda, 11  
46988 Paterna | Valencia  
[www.grupovento.com](http://www.grupovento.com)

**Enocyanin obtention  
by cold diffusion.**

**Water and alcohol  
recovery.**

### **ENOCYANIN OBTENTION. RECOVERY OF TARTARIC PRODUCTS:**

Obtained by cold colour diffusion, combined with warm tartaric diffusion. The application of a new press model allows collecting pressed marc with 45 % humidity and clean vegetation water suitable for reuse in diffusion. The process also includes a multiple effect evaporator equipped with a distillator that recovers the crude alcohol at approx. 15 °GL and the removal of SO<sub>2</sub>.

## POMACE PROCESSING.

**It allows the extraction of sugars, alcohol and bitartrate by warm diffusion.**

**Zero liquid discharge (ZLD) system.**

The pomace is processed by warm water diffusion at 75-80 °C in an airtight diffusion belt provided with alcohol vapor condenser and a washing column for the non-condensables. It allows the extraction of sugars, alcohol and potassium bitartrate. The system incorporates an evaporator which facilitates alcohol recovery, increases the yield in tartrates and allows the reuse of evaporated water in the diffusion unit. This process avoids the discharge of wastewater. A high performance press is also incorporated and the vegetation water is suitable to reuse in the diffusion unit.

## WINE LEES PROCESSING

**Calcium tartrate obtained by acidification and neutralization with  $\text{CaCO}_3$ .**

**High energy performance.**

The distillation column for wine lees is designed for a high energy performance, low fouling and self-cleaning of distillation plates. The equipment is suited with a heating exchange system which allows an important energy save and avoids water dilution of vinasses, achieving a double goal, minimization in waste generation and increasing the yield in tartrates. In order to obtain calcium tartrate, first takes place an acidification followed by neutralization with  $\text{CaCO}_3$ .

The drying of the tartrate is made by a radiant stirrer dryer (RSD), consisting in a cylindrical body with heating in both the outside and the rotating inner mixer. This dryer presents a better performance than the traditional trough dryers, because it does not need air extraction for the evaporated water, among other improvements.

## WINE DISTILLATION

Based on a multiple effect evaporator-distillator, it is possible to evaporate wine lees without specific steam consumption, using the residual heat from the condensers of the distillation unit.

The concentrate is suitable for livestock feeding, organic fertilizer or recovery of tartrates.

## INSTALLATION EXAMPLES

| HYDROALCOHOLIC & TARTARIC DIFFUSION BELT installation for Rousillon Alimentaire "La Catalane" in Perpignan (France) with a pomace treatment capacity of 300 Tm/day

| POMACE, LEES & WINE DISTILLATION facility for Destilerias San Valero in Cariñena (Spain) with a production capacity of 40.000 l/day.  
ZERO LIQUID DESCHARGE system implemented.

