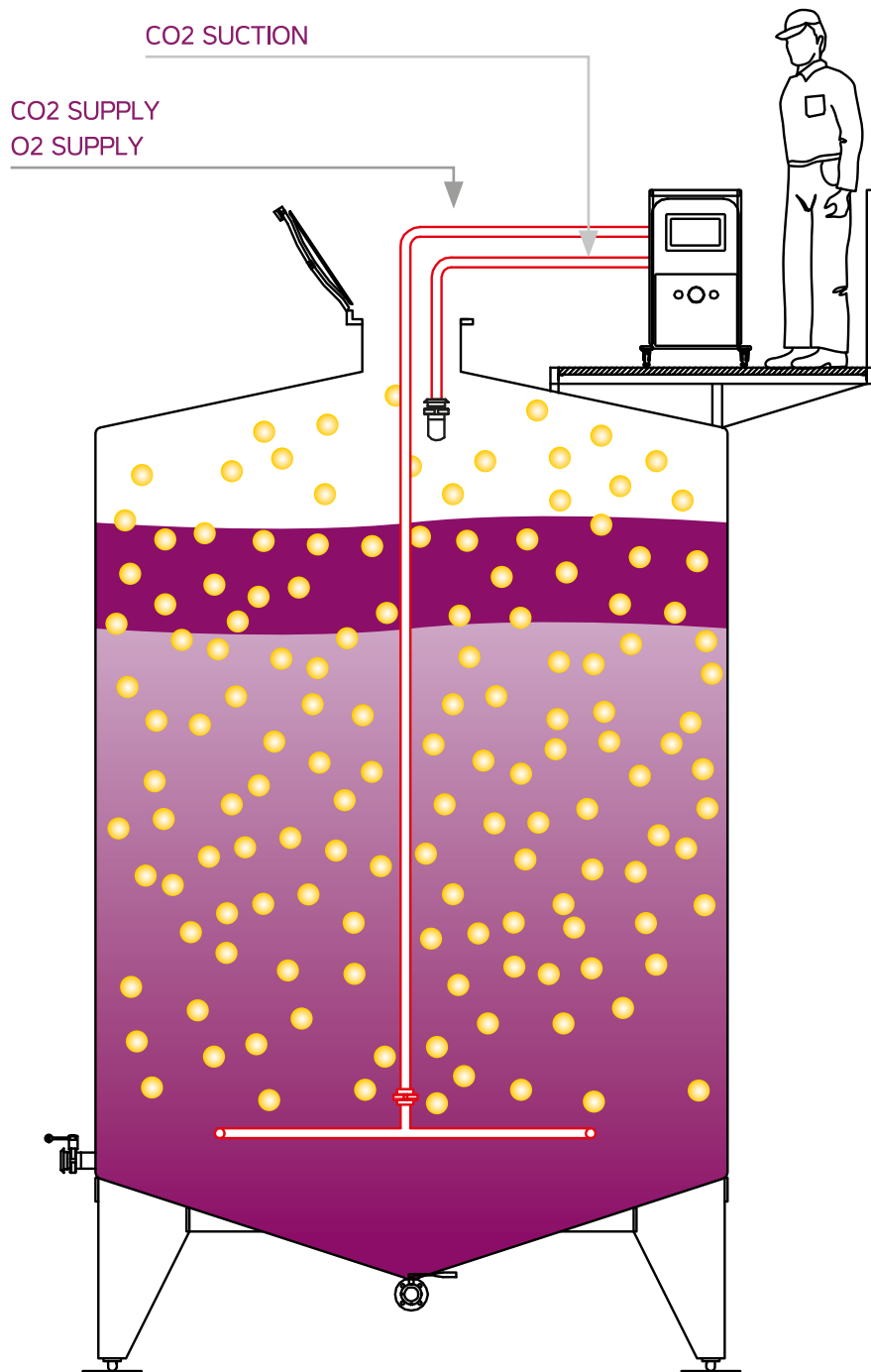


OSIRIS

SYSTEM

The best partner for the winemaking team of your cellar

www.osirisforwine.com



*Its versatile character
allows it to adapt to any
tank type*



Osiris is portable and light to be able for using in every tank of your cellar.

It doesn't need installation nor tank modification.

A valuable system for your fermentation process

The OSIRIS system is the best partner for the winemaking team of your cellar. Its versatile character allows its adaptation to the fermentation process, providing an effective extraction of grapes components, getting top quality wines.

OSIRIS system advantages

- ⦿ Homogenization of all content and temperature.
- ⦿ No scent loss.
- ⦿ Maximum extraction of grape components.
- ⦿ It gets more aromatic and coloured wines, ready for long life aging.
- ⦿ Efficient. Low energy consumption and getting a CO₂ caudal capable to stir all the tank content, generating a movement of liquid over 10000 l/min.
- ⦿ Ecological. It uses the tank CO₂.
- ⦿ Usable in any tank type; concrete, inox, wood...
- ⦿ Possibility of macro oxygenate.
- ⦿ Low maintenance.
- ⦿ Low investment cost, recovering the purchase cost in less than a year.
- ⦿ Capable of stir a 20000 liter tank in 2 minutes.



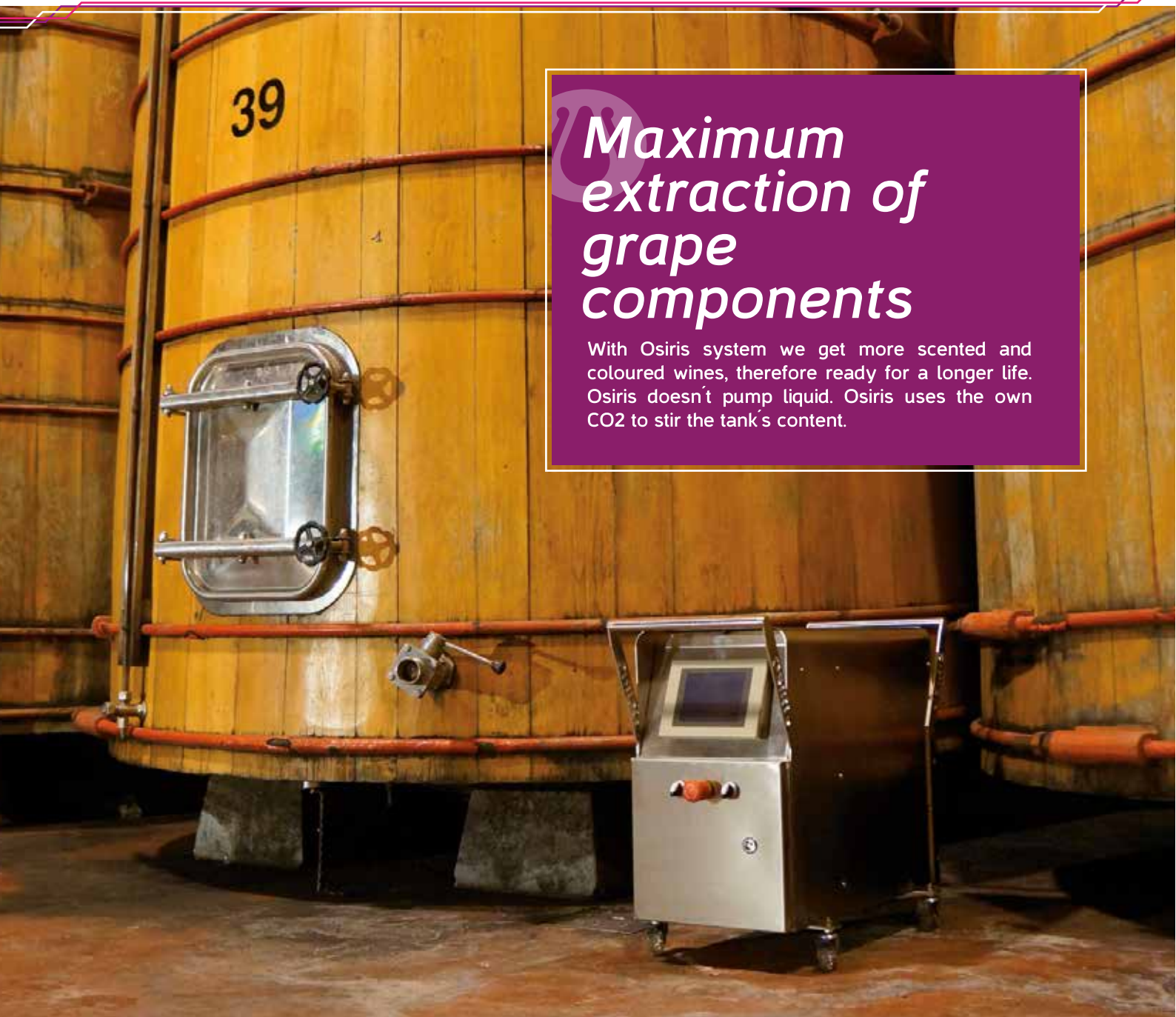
Homogeneous break of cap

Osiris allows you to stir and mix all the tank content, as well as breaking the cap fastly and homogeneous.



Maximum extraction of grape components

With Osiris system we get more scented and coloured wines, therefore ready for a longer life. Osiris doesn't pump liquid. Osiris uses the own CO2 to stir the tank's content.





Manufacture quality

OSIRIS system is made of stainless steel certified for food use. It has CE certificate. It doesn't have pollutants and has all the securities for its use.





OSIRIS

SYSTEM

Maquinas y Herramientas La Rioja, S.L.

Avda. de Aragón, 12.
26006 Logroño. La Rioja.
Tfno.: 941 271 540
Fax: 941 271 539
info@osirisforwine.com
www.osirisforwine.com

