



1 Parsec caters for all wineries 2 Interactive supervision 3 Expandable solution 4 Thermoregulation
5 and 6 Complete control

PARSEC TECHNOLOGY LOCALISED

PROMOTIONAL ARTICLE

Parsec has been developing and patenting a complete range of products to control all parameters of the vinification process.

Starting from their initial focus on thermoregulation of tanks and micro-oxygenation, Parsec has added macro-oxygenation; selective extraction of hat compound; adjustment of dissolved O₂ and CO₂ (for deoxygenation and carbonation respectively); dynamic measurement of fermentation kinetics; preparation and dosage of yeast; and oenological products to their range. And on top of it all, their centralised supervision software is able to perform interactive and dynamic automation of the vinification process.

DISSOLVED OXYGEN AND CO₂ IN WINES

Dissolved gases strongly impact on the taste of wine. CO₂ reinforces the astringency of tannins in red wines and increases the acidity and freshness of white and rosé wines. Oxygen also directly influences the redox balance and changes the profile of a wine. Parsec has developed products to measure and adjust the oxygen levels in the fight against oxidation.

ADDING OXYGEN TO WINES (MICRO- AND MACRO-OXYGENATION)

Oxygenation of musts and wines is achieved by injecting precise amounts of oxygen into tanks or barrels. Parsec has been at the forefront of oxygenation technology for more than 14 years. Their dosing unit integrates many sensors to manage variations in the pressure of oxygen, as well as increases of backpressure due to obstructions of the sparger.

You only need to set the dose and duration of the treatment, and then let the oxygenators do their work. The accuracy and repeatability of the dosages allow you to quickly reach the oxygen levels needed by your wines.

Parsec's oxygenation range includes portable units that can handle between one and 15 tanks or barrels simultaneously, and integrated controllers that can manage anything from one to a few hundred tanks.

MEASURING DISSOLVED OXYGEN

For measuring dissolved oxygen, the OxyLevel 2200 is the most advanced device of its kind. It allows precise

Sense It Technologies, a South African company, has partnered with Italian-based Parsec to look after their new and existing clients locally.

measurements and strictly adheres to all food standards. Using inline measurement and an alarm, oxygen contamination can be detected anywhere in your production line.

Measurements can be taken directly in the tanks by using a stainless steel extension, and inside closed bottles by means of clear glass and dot technology. The probe is extremely accurate, measuring anything from 4 to 24 000 ppb. It automatically compensates for temperature variations and is not sensitive to other dissolved gases. The OxyLevel 2200 is an indispensable tool for all your measurement needs in the cellar.

ADJUSTING DISSOLVED OXYGEN

To adjust dissolved gasses inline, Parsec developed the EVO 1000, which has received two innovation awards at Vinitech in 2012 and Milan in 2013.