



— DRY ICE ^{CO₂} —

FOR THE *COOLEST* WINE HARVEST!

Locally Produced Dry Ice for Winemaking...



Solidified Carbon Dioxide [CO₂] with a constant low temp of -109 °F and available in food grade quality.



There are multiple benefits to using dry ice for winemaking: pellets in 5/8" or 1/8" are the **most simple and practical solution** for cooling harvesting containers, storage, presses, and in the maceration process. This technique allows for better extraction of color and increased flavor development.



Freezing procedures reduces acidity, increased alcohol strength, and enhances aromas.

Dry ice does not contain water and absorbs completely into the air -- therefore, it does not affect levels of humidity in the wine.



CO₂ gas displaces oxygen around the grapes, reducing damage from oxidation or risk of oxygen spoilage.

CONTACT US FOR MORE INFO!
(888) 285-5427

