

## Temperature Control



## Optimising Quality – English & Welsh Wines

Temperature control can be a real asset to wineries in terms of optimising the consistency, the quality, and the aromas characteristic of English and Welsh wines.

Whether you require an individual unit or complete temperature control system with ringmains and Speidel tanks, we offer you the complete package, including CAD modelling where required. Our skilled engineers will install and commission the equipment onsite and will train you and your staff.

**“Control of the fermentation is essential for the production of aromatic wines. I am a massive fan of the Kreyer Vininfo system with CO<sub>2</sub> monitoring – it gives complete control, works for you 24 hours a day and ensures the best possible results.”**

Simon Woodhead  
Stopham Vineyard

“Vigo are the only established UK suppliers of winery equipment. I could have bought directly from Continental suppliers but they would have been unable to give the same level of support. I knew I could trust Vigo to give reliable support and back up – you know what you are getting. Going abroad would have been risky. Vigo handle the logistics and installation and ensure that everything fits together – and they speak English. Ongoing support is essential. I knew that Vigo offered quality products. Equipment such as cooling systems needs to be installed. My experience with Vigo was low risk, with good support and quality products that work well.”

Simon Woodhead, Stopham Vineyard

## KEY FUNCTIONS

- Cold settling of must and juices
- Fermentation control and/or CO<sub>2</sub> monitoring
- Cold stabilisation of wines
- Malolactic fermentation control
- Product storage temperature control

## CAREFULLY CHOSEN

We chose to supply the Kreyer range of temperature control equipment because they have over 40 years of expertise in wine temperature control and their equipment ensures precise control of temperature. The company is now represented in 40 countries and we are proud to be their UK agents. Kreyer's equipment is high quality and made in Germany.

## THE METHODS

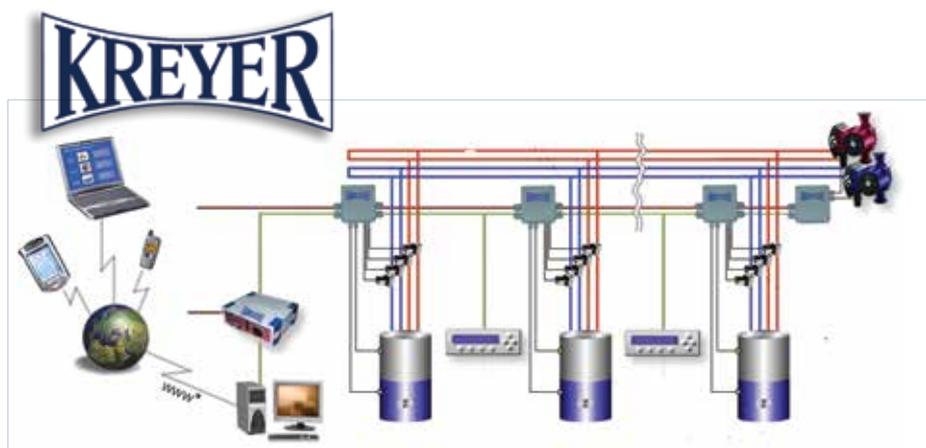
Some of the different temperature control options available include:

- Control at product tank level
- Central control via terminal or remotely
- Air conditioning for storage areas

CO<sub>2</sub> sensors are also available.

## PEACE OF MIND

We have always been acutely aware that one size definitely doesn't fit all and so we work closely with you to find the best solution, taking budget, space, desired throughput, production methods, existing equipment and labour into consideration. We also carry out site surveys if required, including CAD modelling where necessary. Installation, commissioning and training is carried out by our experienced engineers.



**We look forward to hearing from you about your temperature control requirements.**

**Please call us on 01404 892100 to discuss your project further.**

**If you prefer to talk face-to-face we would be pleased to visit you or you are welcome to visit us. To arrange a visit please call 01404 892100.**

**Email us at [sales@vigoltd.com](mailto:sales@vigoltd.com)**

**Or visit us [www.vigoltd.com](http://www.vigoltd.com)**

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