



INGEAGRO

TECHNICAL SHEET

YTwine

SYSTEM FOR GASEOUS SO₂ APPLICATION
DIRECTLY INTO WINE BARRELS, FUDRES,
AND AMPHORAE, UTILIZING AN
ELECTRONIC DOSING SYSTEM.



DESCRIPTION



YT Wine is an innovative application **system for pure gaseous sulfur dioxide (SO₂)** designed specifically for wine preservation and sulfiting in barrels.

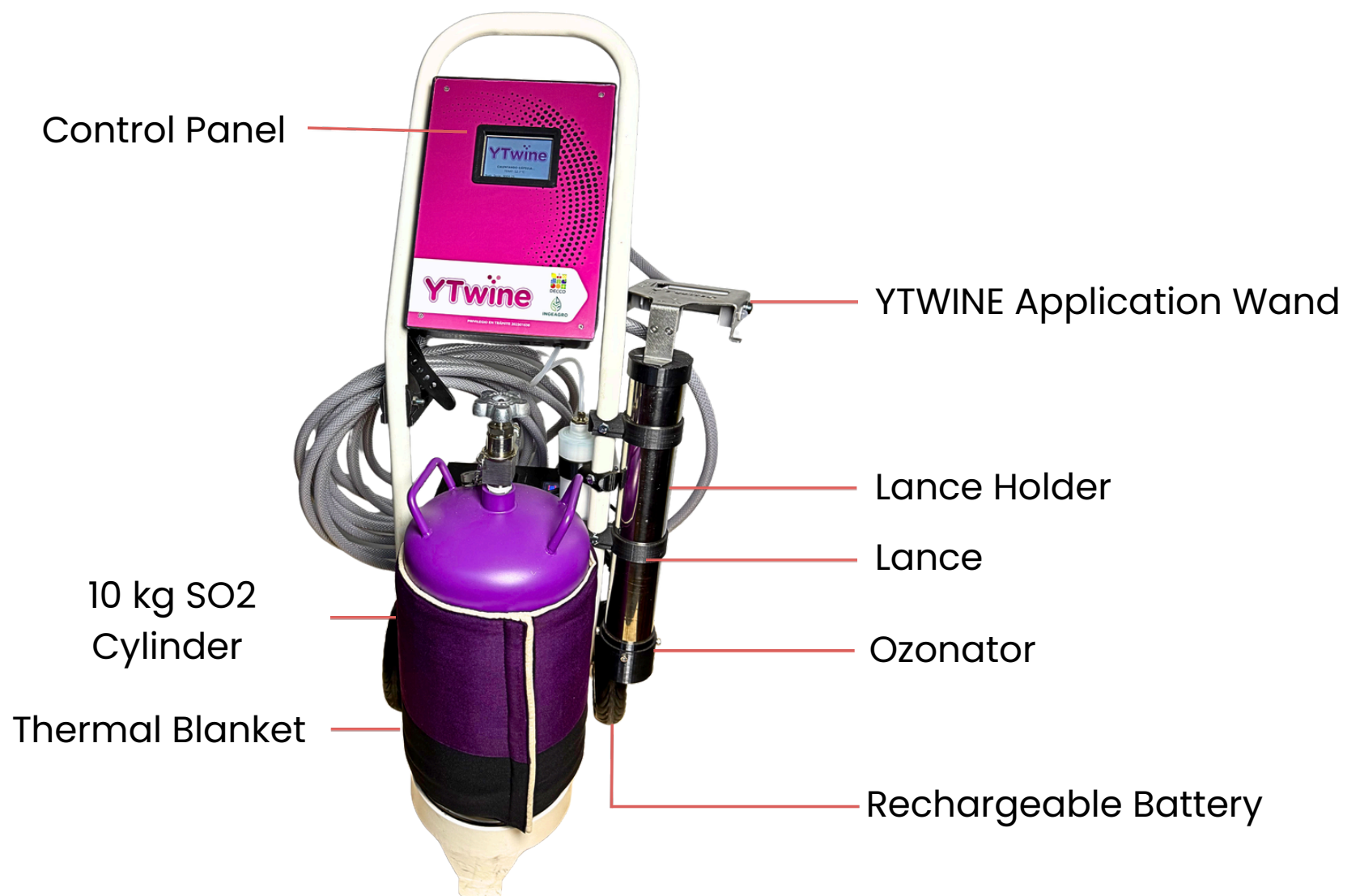
This automated system stands out for its capacity to **precisely and safely apply and control SO₂ dosing**, eliminating the need for manual preparation of sulfited solutions and significantly reducing operator gas exposure.

Features:

- No preparation of solutions or chemical weighing required.
- Significantly reduces SO₂ emissions into the environment.
- Traceability system, providing precise electronic logging of sulfiting management.
- High precision in gaseous SO₂ injection.
- Applicable for both full and empty barrels.



COMPONENTS



Technical Specifications:

Full barrel dosing: 0 to 90 g

Empty barrel dosing: 0 to 100 g

Battery autonomy / Operating time: 8 hours

Cylinder capacity: 10 kg

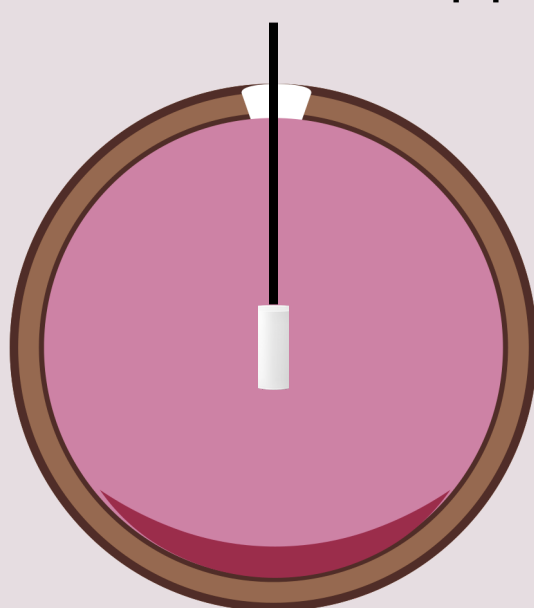
Voltage: 110–220 V

Application hose length: 10 meters (33 ft)

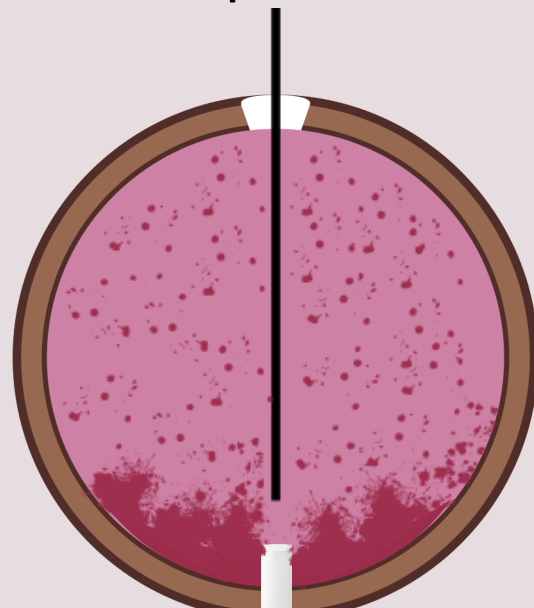
SULFITING PROCESS

Variable Application Depth

Without
agitation



With
agitation





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Contact Information



+56995428378



ventas@ingeagrosa.com



www.ingeagrosa.com