


UNLOCKING THE FUTURE



OENODIABOOK

ENGLISH



Explore our
tech-driven eco-solutions
for your wines...
and choose Oenodia

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Oenodia, the wine-tech brand
that unlocks the future
by simplifying your work.

Stabilization, filtration, and pH and alcohol control are crucial operations for securing the quality and sales of wine and juices.

Their execution must therefore be **simple and fast**, delivering a **dependable result**, with the guarantee that the **product is respected**, **costs and profitability are controlled**, and environmental impact is minimized.

Our equipment gives you this comprehensive peace of mind.

We invent, design, build, and install automated **eco-solutions** perfectly configured and sized to your requirements.

Each solution we design combines **one or more precision processes** with guarantees of our unique specialties, which we honor throughout the equipment's life, however long it is used.





At Oenodia, we are engineers and oenologists. We devote our skills to the quest for quality in wine. To do this, we provide our customers with solutions that best respect their products. Our processes always act precisely – and never impair the quantity, quality, and naturalness of wines.



OENODIA IN NUMBERS



A GLOBAL PARTNERSHIP

ensures a local presence in every wine-producing country.



4 PROCESSES

- Eco-selective tartaric stabilization (calcium and potassium).
- Membrane-based crossflow filtration.
- Eco-selective pH adjustment.
- Eco-selective partial alcohol removal.



250 WINERIES

equipped in 30 countries.



MORE THAN A BILLION BOTTLES

of wine treated each year using our processes.

Located in Pertuis in the south of France, Oenodia is an oeno-technology brand that simplifies winemaking processes for its customers, making their work with wine easier.

In 2025, Oenodia joined the Lallemand Group, which includes the Institut Oenologique de Champagne in France and Scott Laboratories in the United States.

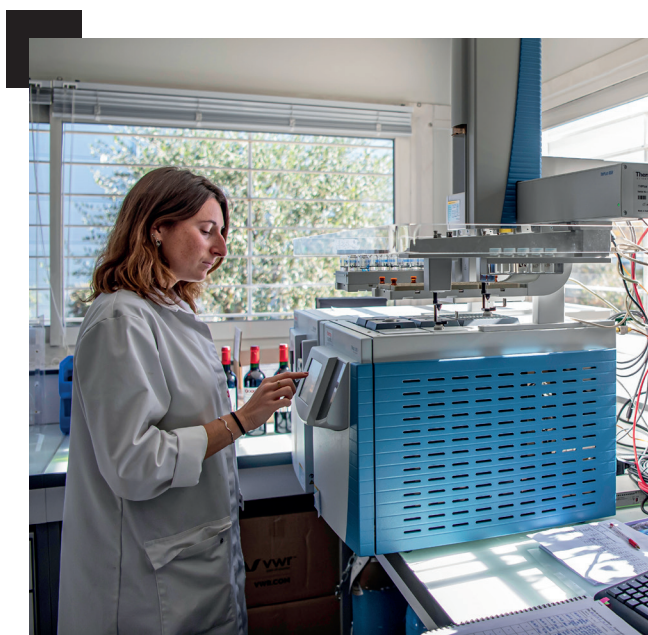
Why get equipped with an Oenodia eco-solution?

TO DO BETTER...



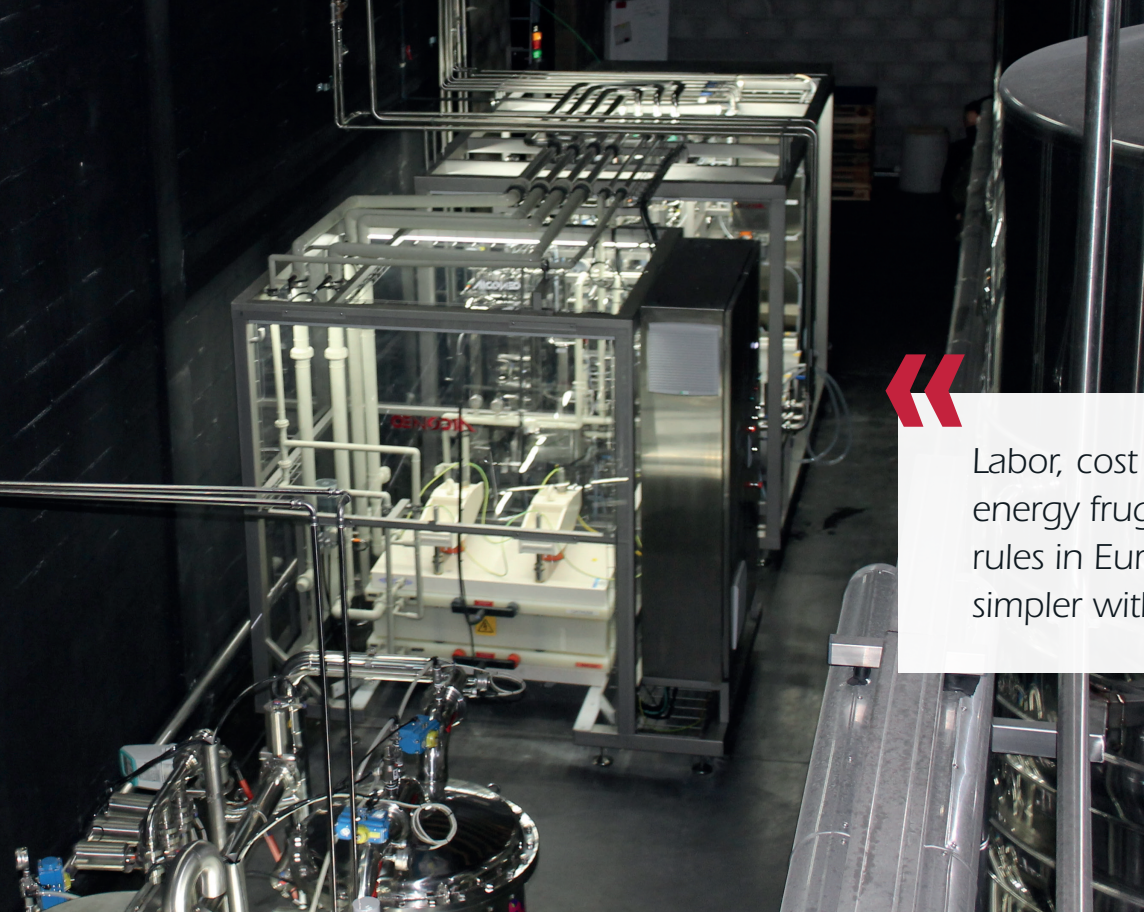
PRECISE RESULTS AND ABSOLUTE RELIABILITY

- **Permanent tartaric stabilization** (via removal of potassium and calcium): once-only custom treatment for each specific wine, with no defects observed in billions of bottles.
- **Highly precise pH adjustment**: organoleptic balance and evolution over time.
- **Gentle crossflow filtration** with minimal impact on the final product.
- **Partial alcohol removal** optimally executed to maintain balance.



MAXIMUM PRODUCTIVITY, FLUIDITY AND RESPONSIVENESS

- **Rapid inline treatment** up to 240 hl/h (6,400 Gal/h).
- **Streamlined processes**: startup, clean in place (CIP), treatment of successive batches.
- **24/7 operation possible**.
- **Possible to combine filtration and stabilization**, for continuous treatment with no intermediate tank.
- **Constant flow rate**, set by the degree of instability (DIT Test®), filterability, desired pH, and product temperature.
- **Optimal operation at all times and with no outages**, through our after-sales contracts: membrane replacement, annual servicing-support visit, tech-support hotline, treatment traceability, etc.



Labor, cost of electricity,
energy frugality, new labeling
rules in Europe – the future's definitely
simpler with an Oenodia!



... BY DOING LESS!

LESS ENERGY

- 0.2 kW/hl: the most frugal wine-tech solution on the market.

LESS LABOR

- Automated units.

LESS WASTEWATER

- CIP water has a low chemical oxygen demand (COD).
- Process water recycling solution.
- Minimal filtration concentrate.

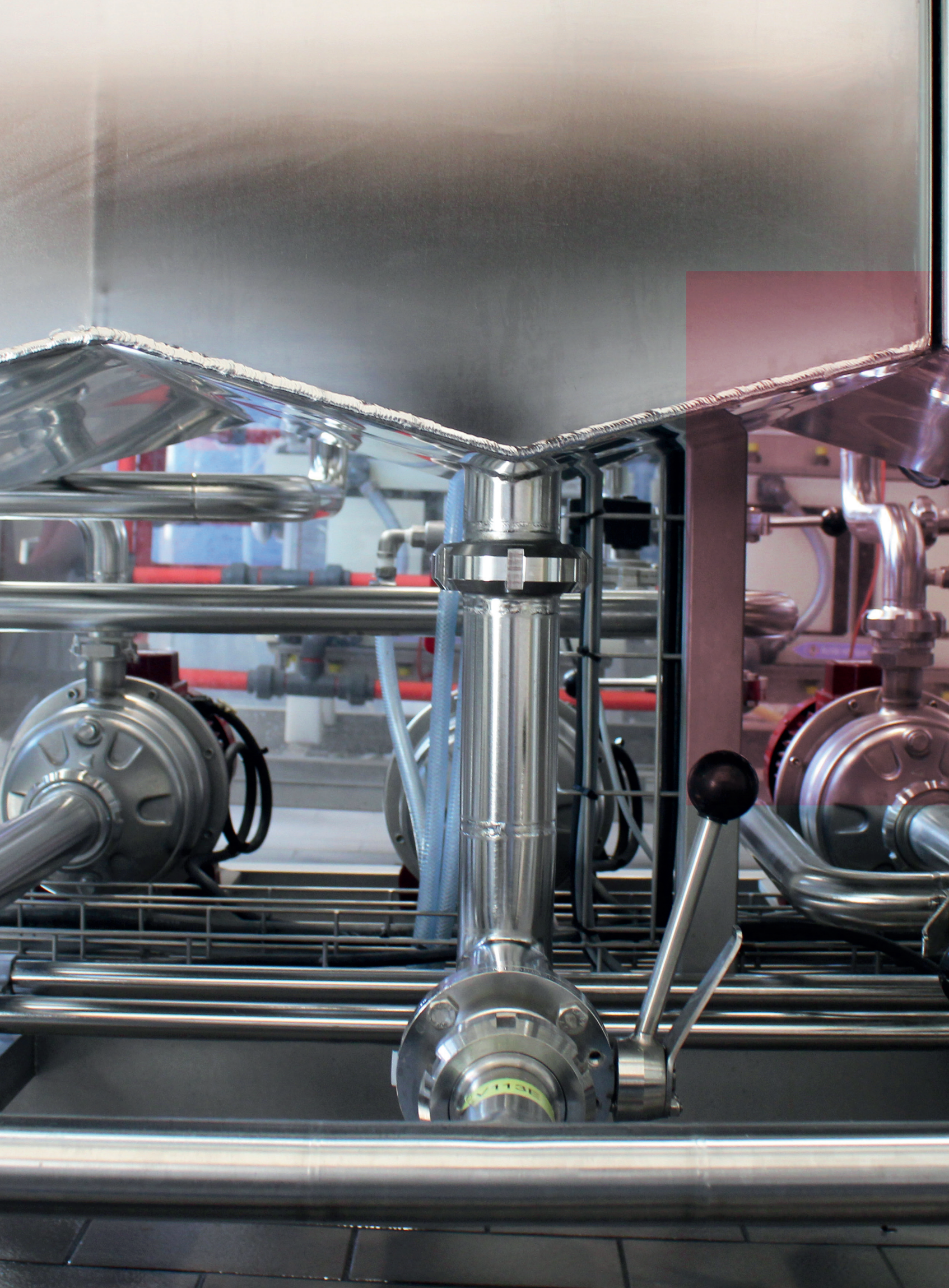
UNDER €0.01 (\$0.01) OPERATING COST PER BOTTLE

- Utilities (water, electricity, servicing).
- Performance contract (membrane replacement).
- Fast return on investment (2 years on average).



ZERO...

- 0 additives.
- 0 product loss.
- 0 organoleptic impact.
- 0 oxygen pickup.





Stabilization... and filtration

A COMPLETE RANGE

Treatment units from 7 to 240 hl/h (from 200 up to 6,400 Gal/h).

ECO-SELECTIVE STABILIZATION

An exclusive, infallible process that removes the ions responsible for tartaric and calcium precipitation.

ECO FRIENDLY TECHNOLOGY

Minimal electrical consumption (0.2 kW/hl), additive free, zero product loss.

STABILIZATION PAIRED WITH CROSSFLOW FILTRATION

Pre-bottling operations completed in a single pass, with the option of decoupling the work.



SMALL UNIT, BIG PERFORMANCE!

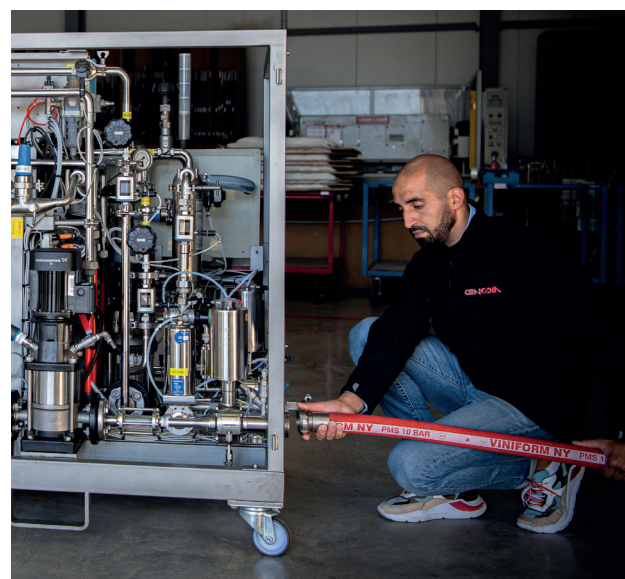
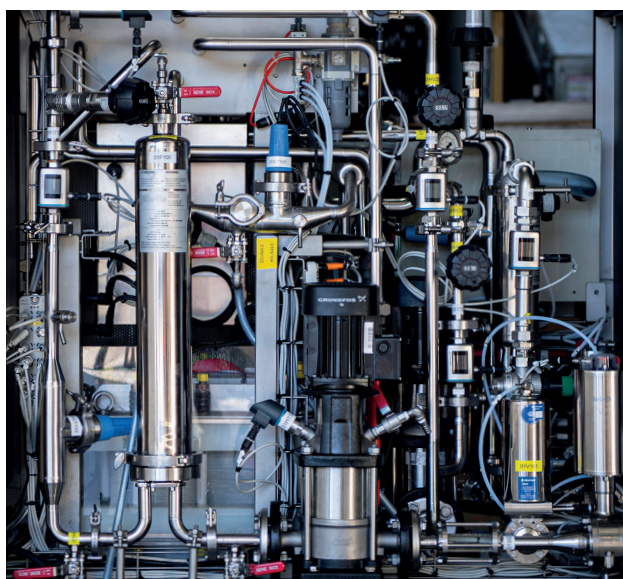


With its ultra-compact design (only 1.55 sqm!), our little SMART is discretion itself. But it's always there when you need it.

Sized for small quantities (700-1,500 L/h and 200-400 Gal/h), it can go everywhere in your winery, giving you high operating agility.

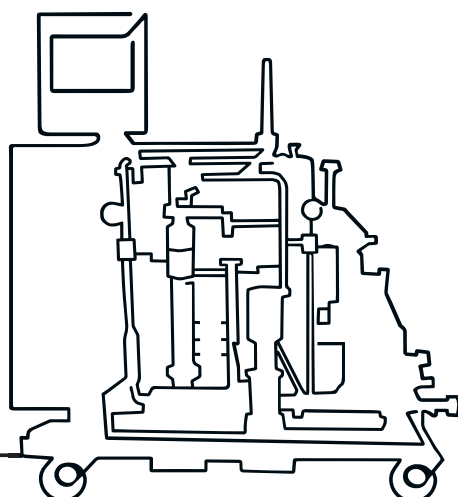
In just a few minutes, you can start stabilization for as little as 300 bottles: **ideal for micro-cuvées**, mini-batches and small premium volumes. Wine-makers also appreciate the gentle, closed-circuit process and the built-in **pH adjustment** feature.

Small unit, big performance!





An Oenodia adapts
to all production
requirements, from
the smallest wineries
to the largest.





SUPER MOBILE, SERIOUS STAMINA



With a STARS® 15-30 you are sure to stress less and sleep like a log.

Like all our units, **it can operate 24/7** without monitoring thanks to its level of automation. You can also **combine stabilization with crossflow filtration** in a combined process, based on your volumes, objectives, and specification while always respecting the quality of each wine.

This highly popular mobile model will take up **only 3 sqm of your winery**. Its unassuming presence conceals impressive treatment capacity: up to 30 hl/h (800 Gal/h) in continuous mode.





Reducing oenological interventions, accelerating your decision-making, ensuring reliably optimal winery operations, responding quickly to unforeseen events, securing sales – an Oenodia helps with all of that!



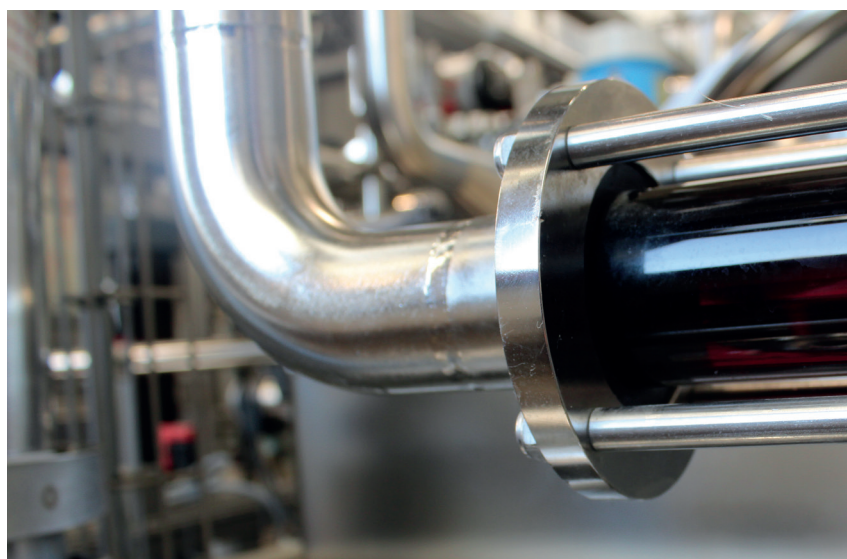


PRECISION OENOLOGY



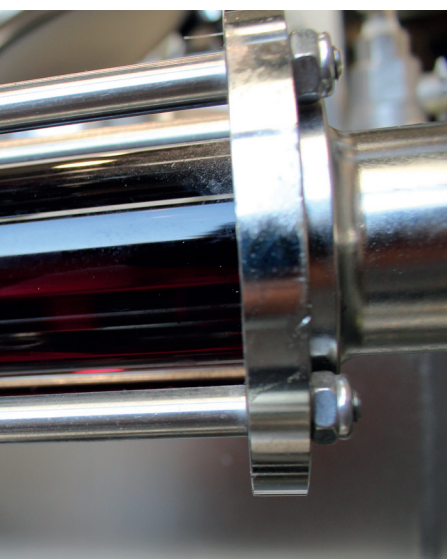
Do you like a happy medium? Then you'll love the STARS® 45-60. It takes up barely any more space than a STARS® 15-30, while meeting far more substantial requirements, up to 60 hl/h (1,600 Gal/h). That lets you **stabilize as many as 96,000 bottles in a 12-hour cycle**, but also crossflow-filter the wine in the same pass using the STARS®XF version.

Like the rest of the range, the 45-60 adapts to your wine. That's because at Oenodia, the right treatment is a just-enough treatment, set according to each wine's level of instability via a predictive test (DIT Test®). Precision oenology, underpinning your decisions.





Acidity regulators and stabilizing agents must now be listed on wine bottle labels (in Europe). But with an Oenodia they're unnecessary, so embrace zero additives on your label.





SIMPLICITY WITH THE VOLUME PUMPED UP!



Winemaking is like gymnastics, and requires great flexibility... So, meet our champion of flex: the STARS® that can handle 60 hl/h (1,600 Gal/h) and stretch all the way to 120 hl/h (3,200 Gal/h). Such scalable rated capacity means this STARS® model is often selected by large winemaking facilities and big wine brokers.

Startup, successive treatments, clean in place – every aspect can be programmed to control your production scheduling and optimize your logistics.

Simplicity with the volume pumped up!





An Oenodia will always find a place in your winery and workflow. It adapts to your products, your history, and your vision. It's made for you – literally.



STARS®

Stab
180 - 240

FORMIDABLE PRODUCTIVITY!

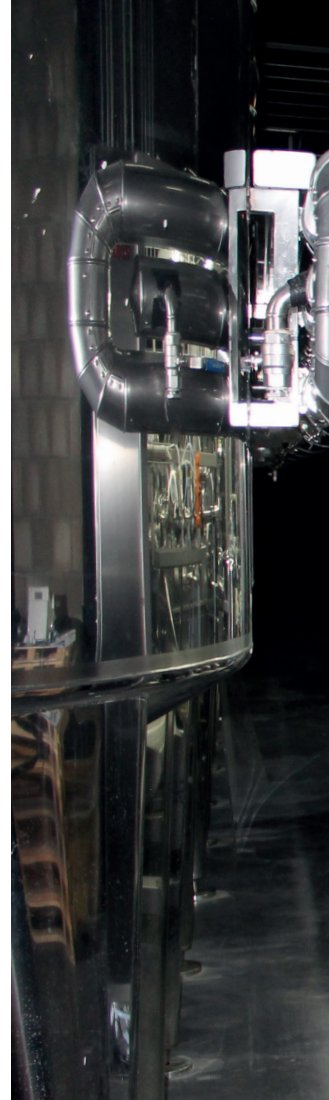
Our most powerful unit, this STARS® is quite simply superlative. With treatment capacity of **several tens of millions of bottles per year**, it could be called Oenodzilla. But its dimensions are more moderate than monstrous. And its operating costs aren't any higher than those of the other units in the range.

Your product is treated with the **same care**, the **same gentleness** and the **same precision**. Reliable and responsible, the 180-240 reflects Oenodia's character.

It simply stands apart with a productivity that's formidably responsive, thanks to its **fully automated processes**.



Oenodia is the natural choice of visionaries – men and women who demand the most advanced winemaking practices to make their dream of quality come true.





STARS[®] XF

COMBINED CROSSFLOW FILTRATION

TWO OPERATIONS, ONE PASS!



All of our STARS[®] units are pairable with our crossflow for tartaric stabilization (except the SMART machines) can be combined with our **crossflow filtration process**. We size your stabilization-filtration unit to meet your production needs.

You can thus streamline **two operations into one pass** – automated, at room temperature, with no intermediate tank – to make your pre-bottling operations simpler and smoother. All **without any product loss** or oxygen pickup.

Clarity, stability, quality... and flexibility: if you wish, you can decouple the two processes in a click!





An Oenodia is a time-saving machine.
It lets you respond swiftly to market requests,
without compromising on respect for your product.
It unlocks your operating potential and new
sales opportunities.





01HV510

01T001

BENE INOX

Flow: 2.30 l/min
Pressure: 5.81 bar
Temp: 15.3 °C

www.Membra

01V111

01V112

01V113

01HV2

01V114

01V115

ATTENZIONE! WARNING!
Filtrerflo
Modello: 01HV2
Data di produzione: 01/2018
Data di scadenza: 01/2020
Capacità: 1000 litri
Pressione massima: 10 bar
Temperatura massima: 40 °C
Materiale: Acciaio Inossidabile



pH and alcohol control

AN EXTENSIVE RANGE

Treatment units from 15 to 240 hl/h (200 up to 6,400 Gal/h).

pH ADJUSTMENT

An exclusive, infallible process that removes surplus potassium (acidification) or tartaric acid (deacidification).

ALCOHOL ADJUSTMENT

Selective membranes for gentle extraction of the hydro-alcoholic permeate.

SUSTAINABLE WINE-TECH

Minimal electrical consumption, additive free, zero product loss.



OPTIMIZING ACIDITY NATURALLY

Controlling pH is a challenge brought into sharp focus by climate change, which affects the profile and color of your wines.

The STARS® pH range addresses this with a **continuous process that naturally optimizes the acidity** of grape must and wine. Each unit delivers a product with its **organoleptic profile intact**. The streamlined process allows for precise control of the parameters to obtain your desired balance.



STARS® pH acts on this sole parameter and can be used at **all stages of wine-making**: at the end of alcoholic fermentation, before malolactic fermentation, for blending or before bottling allowing for more control over grape maturity and picking dates.

We can also design a dual STARS® unit combining **stabilization (coupled with filtration, if needed) and a pH adjustment module**: this all-in-one STARS® can work with extreme finesse on wines' stability, acidity, and color.



OENGIN



PRECISE ADJUSTMENT OF ALCOHOL LEVEL

Alcohol control is another complex challenge posed by the oenological transition.

The STARS® AA provides a simple solution that doesn't impair wine's organoleptic profile. In our process, only the permeate extracted from the product is treated: the alcohol is collected in a hydroalcoholic solution that can be valorized. The noble compounds of your product remain in the concentrate, with which the dealcoholized permeate is immediately reblended.

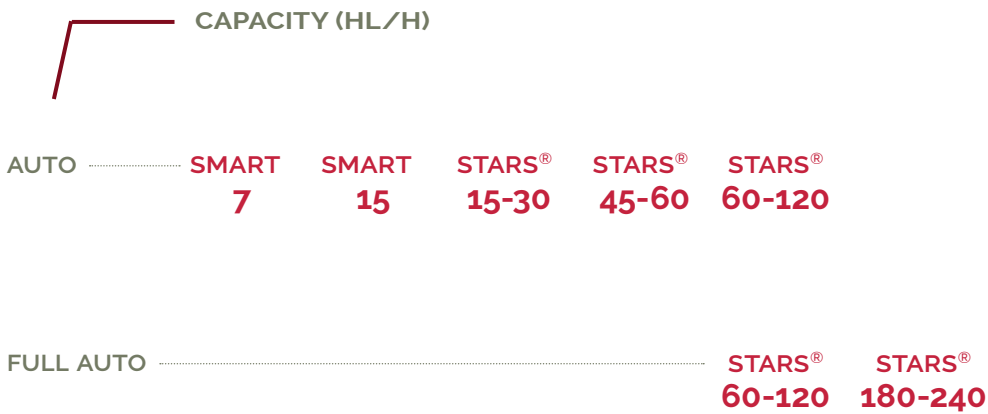
The operating features of the STARS® AA let you precisely adjust the alcohol level to easily achieve the best balance between alcohol, sugar, and acidity.







Choosing among our ranges





OUR RANGES

STABILIZATION... AND FILTRATION

	CAPACITY (HL/H)	GROUND COVERAGE (SQM)	GUIDE QUANTITY TREATED (HL/WEEK) (12h/day x 5 days)
SMART 7	7	1.55	420
SMART 15	15	1.55	900
STARS® Stab 15-30 auto	15 extendable to 30	3.0	900 to 1,800
STARS® Stab 45-60 auto	45 extendable to 60	4.0	2,700 to 3,600
STARS® Stab 60-120 auto	60 extendable to 120	10.0	3,600 to 7,200
STARS® Stab 60-120 full auto	60 extendable to 120	11.0	3,600 to 7,200
STARS® Stab 180-240 full auto	180 extendable to 240	11.0	10,800 to 14,400

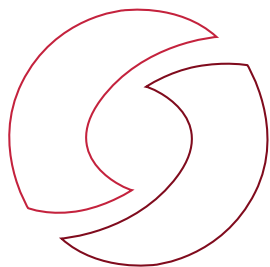
pH CONTROL

STARS® pH 15-30 auto	15 extendable to 30	3.0	900 to 1,800
STARS® pH 45-60 auto	45 extendable to 60	4.0	2,700 to 3,600
STARS® pH 60-120 full auto	60 extendable to 120	11.0	3,600 to 7,200
STARS® pH 180-240 full auto	180 extendable to 240	11.0	10,800 to 14,400

ALCOHOL CONTROL

STARS® AA 20	15-20 L/h alcohol removal	7.0	-
STARS® AA 50	45-50 L/h alcohol removal	9.0	-

PROCESS	AUTOMATED STARTUP	AUTOMATED CLEAN IN PLACE Programmable at end of treatment (1 CIP per 12h cycle minimum)	TANK MANAGEMENT Programming of 1-3 successive batches	XF OPTION Coupling of crossflow filtration with membrane surface area of 45-360 sqm
Batch	■	■	-	-
Batch	■	■	-	-
Continuous	■	■	-	■
Continuous	■	■	-	■
Continuous	■	■	-	■
Continuous	■	■	■	■
Continuous	■	■	■	■
Continuous	■	■ One CIP per 24h cycle	-	-
Continuous	■	■ One CIP per 24h cycle	-	-
Continuous	■	■ One CIP per 24h cycle	■	-
Continuous	■	■ One CIP per 24h cycle	■	-
Batch	■	■ One CIP per 48h cycle	-	-
Batch	■	■ One CIP per 48h cycle	-	-



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We are more than simply an equipment supplier – we partner with our customers day-to-day. Our interests fully match your interests. And because we commit to you over the very long term, we make every effort to always provide a custom response – whenever and wherever.

