

## New option for easy winery trials – GOfermentor Jr

Small-scale trials are difficult for wineries as they require small equipment that must be cleaned and monitored. Punching is tedious, and pressing is very labor intensive as automatic presses cannot be used for these quantities. Temperature control and cooling is difficult. Yet, small-scale trials are essential to making better wines. Especially, with climate change, it has become critical to understand how to deal with grapes with higher sugar levels and other different characteristics.

Enter the GOfermentor Jr. While originally designed for the home market, it is ideal for small batches (50 to 110 lb grapes). All operations are done in a single-use plastic bag so no cleaning is necessary. Punching can be done unattended on a user-set schedule. Pressing is as simple as pressing a button on the controller. Wine is forced out of the GOfermentor Jr by built-in rubber bladders. Waste pomace is contained in the fermentation bag which is simply lifted out and discarded. The built-in press can also be used to juice grapes for white wine. Temperature sensing and an internal cooling coil is available. Automated operation and temperature control ensures reproducible operation making trials more useful and reliable. Prices from \$600.