



Accelerated Extraction of Oak Flavor Profiles

Compared to traditional static soaking methods, Vinfoil mixers increase the rate of extraction by consistently moving the liquid over the surface of the oak, thereby accelerating the flavor extraction process.

- Minimized tank striation
- Reduced time
- Increased throughput
- Homogeneous blending

Call us at (707) 577-7826 to find out more about using the Vinfoil Mixer for Oak Extraction.



