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- (71) Applicant (for all designated States except US): ŠKRLJ
d.o.o. [—/SI]; Dunajska cesta 196, 1000 Ljubljana (SI).
- (72) Inventors; and
- (75) Inventors/Applicants (for US only): LISJAK, Klemen
[SI/SI]; Saksid 5, 5294 Dornberk (SI). ŠKRLJ, Marko
[SI/SI]; Vrhpolje 80b, 5271 Vipava (SI).
- (74) Agent: Patentna pisarna d.o.o.; Čopova 14, Pob 1725,
1000 Ljubljana (SI).

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(54) Title: METHOD FOR ADDING AN ENOLOGICAL PRODUCT TO GRAPES WITHIN A WINE PRESS DURING PRESSING PROCESS

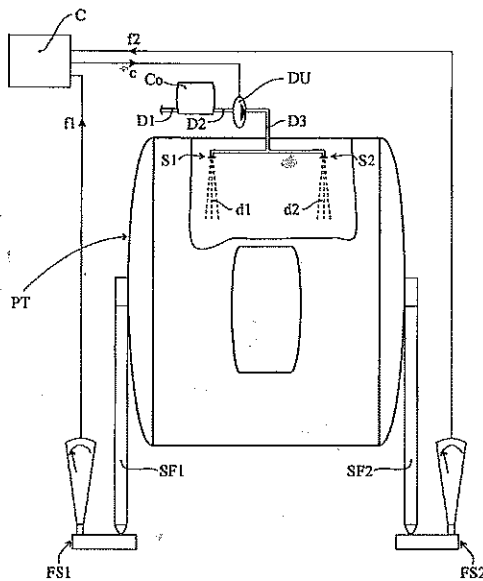


Fig. 1

(57) Abstract: Adding an enological product to grapes within a wine press is carried out in pressing cycles, of which each comprises a pressing phase, a crumbling phase and according to the invention in one of early pressing cycles, preferably in the first one and in one of subsequent cycles immediately after the pressing phase also a phase of measuring the current mass of the grapes by means of force sensors, a phase of calculating the mass of the enological product to be added and a phase of adding said product. The method is automatic and adding is precise even when the enological product is added to the grapes several times during the pressing process. Said product is evenly distributed over the mass of the grapes. The total mass of added sulfur dioxide is reduced as it is calculated each time with respect to the current mass of the grapes, yet its activity is better since especially adding in subsequent pressing cycles inactivates oxidizing enzymes, which contributes to the quality of must and wine.

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