

# Winery waste waters

## Winemaking

DI Günther Konheisner

April 2017



The project is funded  
by the European Union

# Winemaking (1)

- After the harvest in the vineyard the grapes are taken to the winery
- Destamming (separate the stams from the grapes)
- Crushing the berries gently  
→ reache a mixture of grape skins, juice, cores and flesh → mash
- Leave the mash for about 1 – 6 houres



# Winemaking (2)

- *Making red wine*: primary fermentation of the mash with pressing after the fermentation
- *Making white wine*: first pressing the mash → separate into solids (grape skins, cores) and juice (must)
- Adding sulfur dioxide to preserve the wine
- Primary fermentation (with or without yeast) in stainless steel or wooden vessels for about 1 week → converting sugar to alcohol → cool the vessels

# Winemaking (3)

- After broken down the fermentation the old yeast is settling down (sludge)
- Bottle the wine in other vessels and remove and drain the sludge
- Secondary fermentation for about 3 – 6 months
- Mayby filtration with removing the sludge



# Winemaking (summary 1)

harvest the grapes + bring to winery



destamming (separate stams from grapes)



crushing the berries (mash)



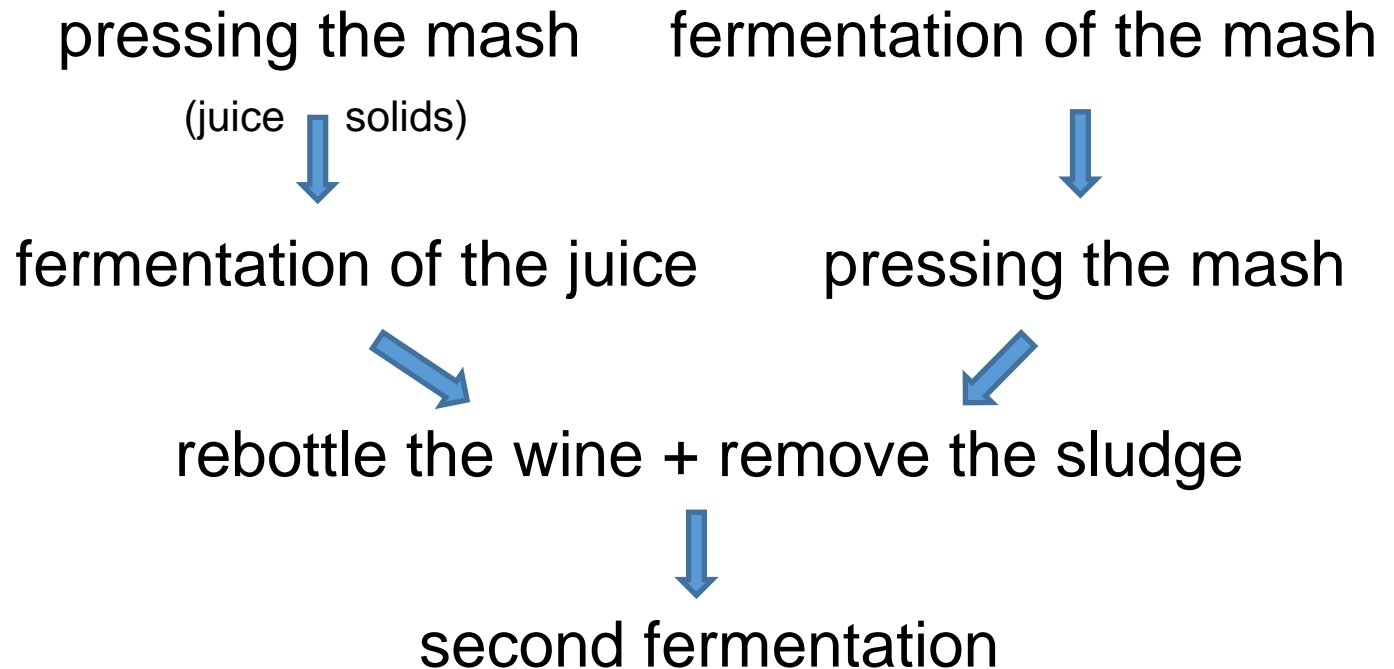
*white wine*



*red wine*



# Winemaking (summary 2)



# Winemaking in Austria

- 24.000 companies:
  - 79 % < 3 ha
  - 20 % 3 – 5 ha
  - 11 % > 5 ha
- 45.000 ha vineyards:
  - 30.000 ha white wine
  - 15.000 ha red wine
- 2.400 Mio. liters wine



# Thank you for your attention!

DI Günther Konheisner  
Office of the Lower Austrian Governement  
Department of water management  
[guenther.konheisner@noel.gv.at](mailto:guenther.konheisner@noel.gv.at)

<http://www.noe.gv.at>

<http://www.wasseristleben.at>

Twinning Project MK 11 IB EN 01 R  
Strengthening the administrative capacity on the central and local level for the transposition and implementation of the new Industrial Emission Directive 2010/75/EU



The project is funded  
by the European Union

