



## Statements from top international winemakers who use BECOPAD:

*"BECOPAD retains significantly less colour from the wine."*

*"The economical performance and microbiological safety really convinced me."*

*"The wines remain very full-bodied."*

*"Disposing of used BECOPADs in the vineyard is no problem."*

*"No drop of my vintage wine is lost."*



# BECOPAD

The most gentle filtration for premium wines. Full maintenance of valuable taste, flavour and colour.

## Reasons for BECOPAD:

- 1 Most gentle filtration:  
Maintenance of beneficial colloids, colour and flavours
- 2 High safety:  
Microbiologically unsurpassed retention
- 3 First-ever drip-free filtration:  
No product loss
- 4 Produced from pure cellulose:  
Natural and 100 % biodegradable
- 5 Environmentally friendly:  
Saves 50 % of water during neutral rinsing and backwashing
- 6 Saves time and money:  
Efficiency increased by at least 30 %

For further information visit [www.becopad.com](http://www.becopad.com)



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BECOPAD is available from your local retailer:



National and international innovation awards



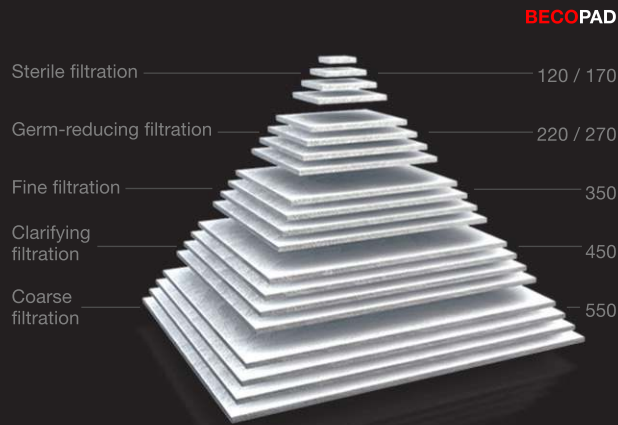


## The new naturalness. It all starts in the vineyard.

Our aim is to bring the fruits of your hard labour from the vineyard into the bottle – natural and pure.

**BECOPAD** supports this process.

For the first time the revolutionary and innovative **BECOPAD** makes it possible to combine the strictest standards of microbiological safety with the full maintenance of valuable flavour and colour, making this the best thing that could ever happen to your premium wine.



**BECOPAD** is available in seven grades of clarifying sharpness, from coarse to sterile filtration.

## Natural. Gentle. Conserving.

Concentration in the vineyard and extraction in the cellar are basically what make a great wine. **BECOPAD** depth filters support the development of primary, secondary, fermentation and maturing flavours through their gentle and conserving filtration. This new naturalness opens up potential for further development for vintage wines.

## Safe and gentle.

Maximum microbiological safety is ensured, be it in the filtration of red wine with a **BECOPAD 450** or **BECOPAD 350** or in the bottling filtration of dry or white wines with residual sweetness with a **BECOPAD 220**, for example. Our high-purity, cellulose free from any mineral components ensures a safe, clean solution.



## The **BECOPAD** principle.

