

solos

Capture essence,
savor truth

Dealcoholized Beverages

A ground-breaking patented technology that enables us to collect, standardize and concentrate aromas from different side-streams and bring them to the highest quality. The technology also allows us to provide a wide range of solutions to wine, beer, and spirits companies who wish to create dealcoholized drinks while preserving the original aromas.

How it works

Recovery and concentration of valuable aroma compounds. Aroma compounds are recovered and concentrated using solid-phase-extraction.

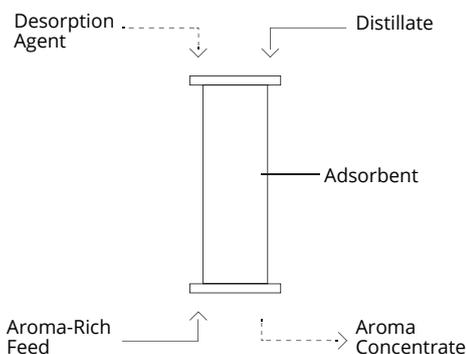
Phase 1

Aroma is adsorbed from the feed material onto the solid phase. (Eventually, the solid-phase is saturated and phase 1 is complete.)

Phase 2

An appropriate desorption agent harvests the aroma compounds from the solid phase into a highly-concentrated aroma. This aroma phase can then be added- back to the product or marketed as a natural ingredient.

Solos aroma-capture differs from other common aroma capture techniques in that a complete add- back of the aroma-containing phase is possible.



Benefits



New Standard Of
Authentic Aroma Quality



100 % Natural And Pure
Product Aroma



Clean-Label
Opportunities



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Dealcoholized Wine

The flavour of a wine is a complex and delicate balance between a wide range of aroma- and taste-giving compounds. Each harvest challenges the winemaker to combine grape variety, terroir, harvesting, processing, fermentation, and ageing in order to craft a balanced, exciting, and high-quality product for their consumers — a process that demands deep knowledge, experience, and passion.

Unfortunately, during dealcoholization, much of this hard work often seems lost. The majority of the character-giving aromas of the wine are removed along with the alcohol — even with the gentlest processing methods. While the absence of alcohol affects both taste and aroma release (the “nose”) of the final product, the main issue is that the wine’s original aroma simply disappears.

This is all set to change!

SOLOS Technology is committed to preserving the original aroma in dealcoholized beverages. Our patented aroma-capture technology can separate aromas from the alcohol generated during dealcoholization, allowing them to be reintroduced into the finished product.

With this innovation, producers of dealcoholized wines can now deliver a new level of aroma authenticity — further driving growth in an already expanding market.



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Preserving the Soul of Your Wines

Experience the SOLOS Technology difference — where innovation meets tradition, and the authenticity of your beverage is always preserved.

At SOLOS Technology, we specialize in dealcoholization and aroma recovery for alcoholic beverages, ensuring that every product retains its original soul and authenticity. From our state-of-the-art Service Centre in Valencia, Spain, we offer a comprehensive suite of services tailored to your needs.

PRODUCT DEVELOPMENT

Pilot Batches & Trials

We recommend lab-scale trials at our Munich facility, requiring just 12–25 L of starting wine to deliver a full range of tasting options.

Product Development Support

Our consulting services include access to expert winemakers and NoLo (non- and low-alcohol) specialists who can assist in recipe development, viticulture or enology support, sensory evaluations, and lab analysis.

Formula Guidance

We provide tailored advice on ingredient selection and sourcing — including mannoproteins, sweeteners, and base components — to help you finalize your formulations and achieve your desired sensory profile.

DEALCOHOLIZATION PROCESS

Capacity & Batch Sizes

Our Valencia facility has a total dealcoholization capacity of up to **16 million liters per year**, handling batches from **5,000 L (50 HL)** up to **25,000 L (250 HL)**. For larger batches of up to **250 HL**, processing typically takes about **4 days** from product arrival. We can produce both low-alcohol (<0.5%) and completely alcohol-free (0.0%) wines

Packaging Formats

We support multiple packaging types, including tankers, IBC containers, and glass bottles.

Stability & Shelf Life

Product stability and shelf life are guaranteed through our closed-circuit system, rigorous sanitation procedures, and the use of nitrogen, CO₂, and Velcorin® to maintain quality and prevent cross-contamination.

Warehouse Capacity

We offer flexible storage for both raw materials and finished goods, with duration and conditions customized to your needs.



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BOTTLING CAPABILITIES

Annual Capacity

Our fully automated bottling line delivers an annual capacity of over 10 million bottles (approximately 5,000 bottles per hour).

Bottle & Closure Formats

We accommodate a wide variety of bottle types — including Burgundy, Bordeaux, Rhine, and Champagne — and closure options such as screw caps, crowns, and corks.

Secondary Packaging

We offer a choice of cardboard boxes or trays, depending on your packaging and presentation requirements.

Private Labeling & Branding

We provide comprehensive private label and branding support, including encapsulation, labelling, and final packing services. Simply send us your dry goods, and we'll take care of the rest.

QUALITY ASSURANCE & LOGISTICS

Certifications

We comply with EU regulations and are in the process of obtaining IFS and, where required, BRC certification.

International Logistics

We provide full logistical support for international shipments.

Quality Assurance

Each batch comes with a Certificate of Analysis, including alcohol content and microbiological testing, ensuring compliance with all dealcoholized product standards.