

# XTRACTMOR

A Hydro Dynamics Company



## ShockWave Extractor

The ShockWave Xtractor™ (Xtractor) technology can allow wineries to make better wine more quickly. The Xtractor harnesses the normally destructive power of cavitation and controls it so its pressure fluctuations to extract wood or other flavors and accelerate chemical reactions typical of the natural aging process.

The Xtractor technology is an easy retrofit for any winery. The cavitation forces can develop flavors in wine typically requiring years of aging as well as impart of wood flavors in minutes for barrel aged products. This allows young wines or wines with faults to have improved flavor and be sold more

quickly for higher prices. Wineries can also use the ShockWave Technology to impart other flavors including fruits and spices. The Xtractor can also provide similar advantages in liquor, beer, cider, coffee and other products.

The ShockWave Xtractor™ cavitation technology is manufactured by Hydro Dynamics, Inc. of Rome, Georgia and is marketed by its XtractMor subsidiary. The technology can now be found on five continents in applications ranging from biofuel production to hops extraction for beer.

Learn more at [xtractmor.com](http://xtractmor.com)

Already in use commercially

Impart natural wood flavors without barrel aging

Use less flavorings like fruits or spices through better extraction

Accelerate natural aging in minutes instead of years

Sell more wine with less evaporation loss in aging

Fix or conceal wine faults

