

# Hydro Dynamics, Inc.

Harnessing the Power of Cavitation



July 22, 2019

Contact: Doug Mancosky  
[dmancosky@hydrodynamics.com](mailto:dmancosky@hydrodynamics.com)  
706-234-4111 x116  
[www.hydrodynamics.com](http://www.hydrodynamics.com)

## Georgia Winery Uses ShockWave Xtractor™ Technology from Hydro Dynamics to Fix Issue with its Red Wine

*HDI's ShockWave Xtractor™ technology assists Georgia winery using cavitation to rework and improve the flavor of a defective wine resulting in large savings.*



The ShockWave Xtractor™ installed in a winery

The ShockWave Xtractor™ by Hydro Dynamics, Inc, (HDI) was used to improve the flavor of a red wine from a small Georgia winery. This particular wine had over time developed an acetone-like “nail polish remover” taste/smell characteristic likely from the formation of ethyl acetate during fermentation. This is known in the industry as volatile acidity and in high concentrations it can be undesirable and be considered a wine “fault”. To make matters worse, some of this wine had already been bottled and sold with several cases being returned by customers.

**8 Redmond Court, Rome, Georgia 30165 · 706-234-4111**  
[info-hdi@hydrodynamics.com](mailto:info-hdi@hydrodynamics.com) · [www.hydrodynamics.com](http://www.hydrodynamics.com)

HDI was connected with winery through a mutual acquaintance and started with small laboratory level experiments. These tests immediately showed that cavitation “accelerated aging” technology could drastically improve the flavor of the wine in just minutes. The cavitation appeared to add depth and increased flavor to the wine which masked and/or removed the fault. HDI then leased a unit to the customer and all the wine, including the bottled inventory, was reworked through the ShockWave Xtractor™. This resulted in savings of tens of thousands of dollars in product that would have otherwise been lost. Ultrasound assisted “accelerated aging” has been a known phenomenon in the alcohol industry for years on a micro scale. The ShockWave Xtractor™ allows this same effect to be duplicated on larger commercial volumes using cavitation which is similar and often superior to ultrasound.

HDI markets the The ShockWave Xtractor™ through its XtractMor subsidiary. Doug Mancosky, CEO of XtractMor stated, “We were happy to be able to help solve a major problem for another local Georgia business. Although we started by first using the ShockWave Xtractor™ in brewery, our footprint is rapidly expanding to include significant installations in the wine and liquor industries.”

The cavitation technology is manufactured by [Hydro Dynamics, Inc.](#) The ShockWave Xtractor™ harnesses the pressure fluctuations of cavitation to improve extraction and increased flavors. Using the force of cavitation, the ShockWave Xtractor™ can significantly accelerate and catalyze liquor aging, allowing flavor transitions that often take years to develop to happen in minutes to days. This allows companies to sell aged flavor liquors immediately with less loss due to evaporation. The ShockWave Xtractor™ technology can allow companies increase extraction and produce the same product less hops, fruits, oak, coffee and other flavors while using all-natural ingredients rather than extracts. The ShockWave Xtractor™ can also increase production through faster extraction and increase yield by producing less waste.

### **About Hydro Dynamics**

Hydro Dynamics, Inc. is located in Rome, Georgia and is the developer and manufacturer of the cavitation based ShockWave Xtractor™ Technology. XtractMor is HDI’s subsidiary and the exclusive marketer of the technology for brewery. The ShockWave Xtractor™ equipment uses the physical phenomenon of cavitation, normally known as destructive force, and harnesses it to solve critical industrial mixing, extraction and heating problems. The technology can now be found on five continents in applications ranging from biodiesel production to hops extraction for beer. Learn more at: [www.hydrodynamics.com](http://www.hydrodynamics.com).

