

Wine Filtration Trends 2026

Global Backdrop: Supply Tightness and Quality Demands

Global wine production for 2025 was projected between 228 and 235 million hectolitres, with a midpoint of 232 million hectolitres, reflecting only a modest recovery and remaining below recent averages. This continues to elevate the importance of filtration approaches that preserve aroma and mouthfeel, ensure microbial stability, extend shelf life, support export readiness and minimize product losses, especially for premium segments.¹

Key Trends Driving Filtration in Wine

EMEA: Climate Variability and Compliance Elevate Filtration Discipline

Across Europe, production recovery remains uneven, with overall EU wine output still below its five-year average. In response, many wineries are accelerating the transition away from diatomaceous earth (DE) and traditional sheet filtration toward crossflow systems, while increasingly standardizing final membrane filtration supported by pre- and post-batch integrity testing. Greater attention is also being paid to hygienic design and air management in bottling and packaging areas. Elements of established air handling guidance such as improved air filtration, controlled airflow, and basic hygiene zoning are increasingly applied to reduce airborne contamination risks and protect wine quality after final filtration. The extent of implementation is typically adapted to winery size, risk profile, and market expectations. Filtration equipment and media are selected to support compliance with EU food contact and GMP requirements, supported by appropriate declarations and technical documentation.^{1,2,3,4}

Americas: Premiumization, DTC Resilience, and Utility CCPs

Across the Americas, advanced filtration is becoming increasingly important for profitability and brand reputation amid shifting consumer habits, premiumization strategies, and climate driven vintage variability. Key trends include demand for repeatable and increasingly automated filtration solutions, continued adoption of sustainable crossflow and membrane technologies, and the use of precision microfiltration to support low alcohol wine production. In parallel, utilities such as compressed air, gases, and steam are receiving greater attention as quality critical inputs that require appropriate filtration, validation, and documentation. In Latin America, membrane-based systems are increasingly adopted to meet export standards while reducing manual handling and labor dependence.⁵

Asia: Growth Persists; Filtration Pairs with Automation

The Asia-Pacific wine market continues to expand, driven by urban consumption patterns, sparkling wine demand, and the development of low- and no-alcohol segments. To manage long and often warm logistics chains, wineries are increasingly combining crossflow clarification with final membrane filtration to secure clarity and microbial stability.

At the same time, investment in automation, predictive monitoring, and improved air quality management is growing particularly in larger, centralized production facilities seeking consistent quality, repeatability, and efficient scale up.⁶

Technology Adoption: Crossflow and Final Filtration Become Standard

Globally, crossflow membrane filtration continues to expand as the reference technology for clarification, driven by efficiency, reduced waste generation, and continuous operation. Final membrane filtration remains the cornerstone of microbial stabilization prior to bottling, enabling shelf stable wines without thermal impact. Advances in automation including backflushing, pressure control, and digital documentation are increasingly supporting quality assurance, scalability, and regulatory readiness across wineries worldwide, with adoption pace varying by region and winery profile.⁷



Filtration Playbook: Actions for 2026

In 2026, wineries have a great chance to elevate both compliance and craftsmanship by leaning into a few priority areas in filtration and quality assurance:

- **Consider shifting from DE to crossflow filtration**
Explore membrane-based clarification that replaces DE and sheet filtration, reducing waste and preserving wine clarity and aroma.⁷
- **Look for ways to strengthen microbial stability**
Use final membrane filters at the filler that are qualified for removal of wine-specific microorganisms and validate with integrity tests before and after each batch; include appropriate prefiltration.⁷
- **Treat utilities as essential partners in the process**
Ensure “Sterile” filter compressed air and nitrogen, validate steam SIP cycles, and maintain oxygen control to protect wine quality.⁵
- **Stay aligned with evolving regional standards**
Eg. Follow EU 1935/2004, GMP 2023/2006, and TTB Part 4 labelling; ensure full traceability and documentation.^{2,3,5}



How Pall Can Help

Pall's portfolio includes:

- final membrane filtration;
- depth pre-filtration;
- crossflow systems; and
- sterile air/gas filters

Pall supports wineries with a comprehensive filtration portfolio spanning crossflow systems, depth pre-filtration, final membrane filtration, and sterile air and gas solutions. These technologies are designed to protect wine quality while supporting operational efficiency, regulatory compliance, and audit readiness. Pall application expertise, operating guidelines, and integrity testing support help wineries select and implement filtration strategies that balance performance, throughput, and membrane life while safeguarding sensory integrity and brand reputation.



Oenoflow® system



Housing cutaway showing SUPRADisc™ II module



MEMBRACart XP filter cartridge



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Visit www.pall.com/foodandbev or email foodandbeverage@pall.com for guidance on wine filtration strategies, integrity testing, and compliance documentation.

Footnotes

- ¹ OIV World Wine Production Outlook 2025; Meininger summary - <https://www.meininger.de>
- ² EU Regulation 1935/2004 on food-contact materials - <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A32004R1935>
- ³ EU Regulation 2023/2006 on GMP for food-contact materials - <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A32006R2023>
- ⁴ EHEDG Doc. 47 Air Handling Guidelines - <https://www.ehedg.org>
- ⁵ TTB Labeling Rules (27 CFR Part 4) - <https://www.ecfr.gov/current/title-27/chapter-I/subchapter-A/part-4>
- ⁶ Asia-Pacific Wine Market CAGR to 2030 (Mordor Intelligence) - <https://www.mordorintelligence.com>
- ⁷ Crossflow Membrane Filtration Market Analysis (QY Research) - <https://www.qyresearch.com>



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FBABWINETRENDSSEN
MARCH 2026

