Anton Paar

In Vino Monitor Veritas!

Wine Monitor turns whine to wine

Relevant for: wineries and wine packagers

Your Wine is an Investment. Secure it with the Wine Monitor!

You tend vines all year, preparing them for the busy fall harvest. You press the grapes, ferment the juice, and age the wine. You care for your product as it grows and matures. After spending all the time and effort, it's worth protecting your investment!

Whether blending estate wines, monitoring a single vineyard wine, packaging a limited vintage or a wine cooler, alcohol content, residual sugar and carbonation are still key quality parameters you can't overlook. The Wine Monitor takes the guess work out of quality control and lets you concentrate on the details.

What can the Wine Monitor do?

- Control blending with the industry leader in alcohol measurement
- Control carbonation levels with no influence of other gases
- Comply with local control boards using the same system they do
- Take the first step: monitor quality statistics to build your QC/QA plan
- Ensure what's on the label is actually in the bottle.

Wine Monitor with Carbo 510 or Carbo 2100 MVE

To determine the alcohol, extract and CO_2 concentration, three suitable, physically independent properties of the wine must be measured. A popular, very accurate and fast in-line method is the combination of density and sound velocity with CO_2 determination. The same technology has been applied successfully in the brewing industry around the world for more than 25 years.

Occasionally, wine dissolved oxygen levels are too high and must be reduced to prevent oxidation. To achieve this, nitrogen is injected into the bottom of the tank, forcing oxygen out of solution. Resulting in higher than normal nitrogen levels in the wine, this is not a problem for the wine, but can result in false CO_2 results. The Carbo 2100 MVE is the only inline CO_2 sensor that compensates for the nitrogen influence and uses the same method as Anton Paar's laboratory systems CarboQC and CboxQC.

Anton Paar's Wine Monitor measures wine, sparkling wine and cider, but can really measure almost any alcoholic beverage. Comprised of a DSRn density and sound velocity sensor, a Carbo 510 or Carbo 2100 MVE CO_2 sensor, an mPDS 5 Evaluation Unit, and the powerful Davis 5 Data Acquisition Software, the Wine Monitor is easily installed and ready to run right out of the box.

Specifications

Measuring Range and Accuracy	
Alcohol	0 to 20 % v/v at 20°C ±0.04 % v/v
Temperature	0 to 25 °C
Extract	0 to 10 °Brix / 0 to 104 g/l ±0.04 °Brix / ±0.4 g/l
CO_2	0 to 10 Vol. / 0 to 20 g/l ±0.025 Vol. / ±0.05 g/l

Other Related Anton Paar Instruments

Process Instruments

- Carbo 510 and Carbo 2100 MVE
- Beer Monitor and Davis 5 Software

Laboratory Instruments

- Alex 500
- CarboQC and CboxQC

Do you have any questions?

process@anton-paar.com