

MODERN WINE ANALYSIS for the determination of important analysis parameters

3/10

General advantages:

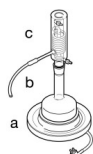
- The measurements can be carried out quickly.
- The systems are easy to operate.
- No specialized knowledge is necessary.
- A result list for the systematic collection of the measuring data is provided.
- Most updated test results.
- The measuring accuracies are absolutely sufficient for operation control. Vinoquant 2 + 3 even offer the highest possible accuracy. Vinoquant 4 + 5 + 6 achieve very accurate results as well.
- Almost every measuring system is delivered with a light plastic carrying box for an easy storage where everything remains in order. If a reagent escapes during the storage, it remains in the box and working surfaces etc. are not damaged. The carrying box is easy to clean and to transport to the place of usage.
- Environmentally friendly, because only a small amount of reagents is used.
- Trips to the wine laboratory and waiting times become unnecessary.
- Reagents can be used for at least one year, if they are stored under cool conditions.

Excellent value for money, also because high priced parts are multiply used:

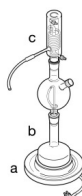
I: 3 analyses with the same hot ring a, 2 analyses with the same distilling flask b and the same cooler c. As a result, hot ring, distilling flask and cooler only have to be purchased once.

II: Cardanic stand for the measurement with hydrometers as well as for the stabilization of Vinoquant 7.

Determination of alcohol (with K 1165-1)



Determination of volatile acids (with K 1405)



Determination of sugar (with K 6300)



Cardanic stand (L 2000)



Vinoquant 2 Cat. No: K 1900

The following can be determined:

- Alcohol (ethanol)
- Volatile acids
- Sorbic acid

- Basis: steam distillation.
- Tempering of sample and distillate to 20° C is not necessary.
- Highly accurate: meets the analysis accuracy requirements of the European Union both for wine as well as for spirits.
- Distillation time: alcohol in approx. 2 ½ minutes
volatile acids in approx. 5-6 minutes.
- Without highly toxic chromium reagents.
- Optionally automatic time-controlled operation or manual operation.

The centre of the analysis system Vinoquant 2 is the automatic steam distillation device AUTODEST 10 (also separately available). It distillates exceptionally fast. Afterwards, the inside of the distilling flask is quickly cleaned and simultaneously cooled by means of a water brush. This measure enables to proceed rapidly with a new distillation. Another advantage is the fact that the distilling flask does not need to be changed, which additionally increases the operating speed substantially.



Autodest 10

Vinoquant 3 Cat. No: K 1165-1

The following can be determined:

- **Alcohol** (ethanol)
- **extract** (calculation acc. to Tabarié)

in liqueur, mash, sparkling wine, wine and beverages similar to wine.

- Basis: distillation = reference method.
- Sophisticated distillation apparatus (distillate can be heated on the kitchen stove: no stand is required; water hoses are resistant to high temperatures; no baking on of distillate and cooler due to the use of an easily separable ground joint).
- Tempering of sample and distillate to 20°C is not necessary.
- Highly accurate: meets the analysis accuracy requirements of the European Union both for wine as well as for spirits.
- Distillation time: alcohol in approx. 10-12 minutes (with Kübler hot ring).
- Without highly toxic chromium reagents.

Hot ring and hydrometer (e.g. alcoholometer) are not included. In order to begin immediately with the analysis, the required additional parts should be ordered together with the Vinoquant, e.g. a suitable alcoholometer, a temperature correction nomogram, the optimal cardanic stand, and the hot ring.



Vinoquant 4 Cat. No: K 6100

The following can be determined:

- **Total and free sulphurous acid**

in sparkling wine, wine and beverages similar to wine.

- Basis: titration with precision syringe.
 - Also for dark red wines – decoloration in seconds.
 - With thermometer for the precise determination of free SO₂.
 - Reagents for many tests: white wine: approx. 75
red wine: approx. 20.
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Vinoquant 4 a Cat. No: K 6102 (Reagent)

The following can be determined:

- **Reductones**

that simulate in the titration of Vinoquant 4 a value that is slightly too high (in sparkling wine, wine and beverages similar to wine).

Vinoquant 4 E Cat. No: K 6700

Automatic determination of free & total sulphur dioxide in wine titrator; also in dark red wine



Vinoquant 5 Cat. No: K 6200

The following can be determined:

- **Total acidity**

in mash, must, sparkling wine, wine and beverages similar to wine.

- Basis: titration with a precision syringe.
- With CO₂ removal for determining precise acidic values.
- With thermometer for removing the CO₂.
- Reagents for many tests: approx. 80.



Vinoquant 6 H Cat. No: K 6305

The following can be determined:

- **Invert sugar** and **residual sugar**
- **total sugar** (with additive)

in must, wine, sparkling wine and similar.

- Measuring range: 0-280 g/l.
- Basis: titration with a precision syringe.
- No bottles have to be moved back and forth, only small syringes (easy to grasp and almost weightless)
- With hot ring.
- Reagents for many tests: approx. 30 (low cost extension to 60).

The sugar content before fermentation can also be approximately determined using refractometers and must scales.



Vinoquant 7 Cat. No: K 1405

The following can be determined:

- **Volatile acids**

in mash, must, juices, wine and sparkling wine.

- Basis: steam distillation and titration with precision syringe.
- Distillation time: approx. 15 minutes.
- Vinoquant 3 and the cardanic stand are required.
- With thermometer to increase accuracy.
- With hot ring and heat protection glove to separate the hot distillate parts.
- Reagents for many tests: approx. 85.

It is recommended to use the cardanic stand L 2000 or the stand L 2200 (not included in delivery) for stabilization of the glass devices.



Vinoquant 8 Cat. No: AZ 00012

The following can be determined:

- **Total** and
- **free sulphurous acid**
- **total acidity**

in mash, must, sparkling wine, wine and beverages similar to wine.

- Basis: titration.
- Also for the dark red wines – decoloration in seconds.
- Reagents for many tests (depending on the composition of the wines).



Vinoquant 8 a Cat. No: AZ 00013

Similar to Vinoquant 8, but without the possibility to decolorize red wine, without thermometer and vessel for the removal of carbonic acid.

Vinoquant 9 Cat. No: K 6450

The following can be determined:

- **CO₂**

in still wine.

- With thermometer to increase accuracy.
- With Griffin beaker for an easy operation.
- With patented valve.
- With pipette to increase accuracy.



pH-Meter Cat. No: L 1065

The following can be determined:

- **pH value**

in fruits, mash and beverages.

- Measuring range/division: -2.0 – 16.0 pH / 0.1 pH
- Digital display.
- Battery-operated.
- Pocket size.



Digital thermometer Cat. No: K 1060

The following can be determined:

- **Temperature in °C**

in gas and liquids.

- Measuring range/division: -50 - +150 °C / 0.1.
- Digital display.
 - Battery-operated.
 - Pocket size.



Besides the products listed in this brochure, KÜBLER offers a wide range of very useful devices for wine growers.

Kübler offers must scales and different hydrometers (alcoholometers, hydrometers for the determination of SO₂ in SO₂-water solutions etc.) the patented cardanic stand (indispensable for an easy and accurate measuring with hydrometers), refractometers, stand and measuring cylinders, vinometers, reagents, etc.

Please ask for our brochure that includes the entire product range.