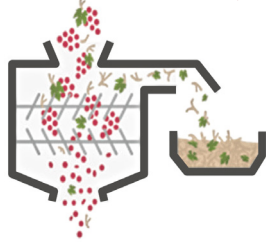


1
GRAPE GROWING & HARVEST

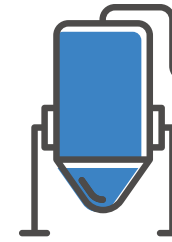


2
CRUSHING & DESTEMMING



3
COLD SOAK

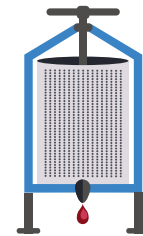
In red wine, the "Cold Soak" is designed to extract color from the red grape skins before you extract tannins (which will happen during primary fermentation). The **ImplenQ** can determine when to stop or continue the cold soak to meet the exact color extraction requirements.



4
PRIMARY FERMENTATION & MACERATION

- Tannins are extracted from red wine during primary fermentation. Monitoring the tannin to color ratio numerically can be done with the **ImplenQ**. This process is essential for producing high-quality red wine.
- Measuring sugars during fermentation and maceration can be tricky. Refractometers can be skewed by the alcohol, resulting in a false reading. Sugars' enzymatic assays can be run on the **ImplenQ**.
- Measure yeast growth during fermentation with the **ImplenQ**. YAN enzymatic assays can be run on the **ImplenQ**.

5
PRESSING



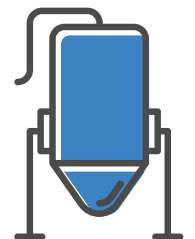
Using the **ImplenQ** is key during Pressing. The **ImplenQ** can take the guesswork out of:

When to press > Press too early and your wine may lack body; press too late and your tannins will be too bitter and your color may be reduced.

How hard to press > Get as much volume as possible without pressing so hard that you extract unpleasant tannins, leading to quality degradation in your wine.

6
SECONDARY FERMENTATION

During secondary fermentation, it is often necessary to measure for Lactic and Malic acids. Lactic and Malic enzymatic assays can be run on the **ImplenQ**.



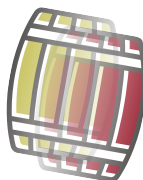
7
AGING

Measuring for Acetic acid is important during the aging process. Running Acetic acid enzymatic assays on the **ImplenQ** aids in monitoring and quality control.



8
BLENDING

When blending wines, the **ImplenQ** can monitor the color level to ensure an exact match each time. Blending to set a numerical value can show how each blending leg is affecting the whole.



RED WINE PROCESS

From Grape to Bottle:
The many applications of
UV Spectrophotometry
measuring phenols
during winemaking
via the **ImplenQ**



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10
BOTTLING & BULK



The **ImplenQ** is an important tool for fingerprint matching at the final production step, whether you are bottling or shipping in bulk.

Bottling > Does each batch of your wine match? Confirm consistency with preset specifications using the **ImplenQ** prior to bottling.

Bulk > Confirm the wine you receive is what you are expecting. Using the **ImplenQ** you can test the bulk wine upon receipt to confirm it is a match, just as you would prior to bottling.

9
FINING & FILTRATION

Numerically assess how each fining agent is affecting the wine. Fining agents that affect color/flavor are often judged via eyesight/taste or with old spectrophotometers. Using the **ImplenQ** can more precisely confirm your specifications to make the same product year after year.

