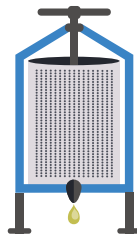


1
GRAPE GROWING
& HARVEST



2
CRUSHING
& PRESSING

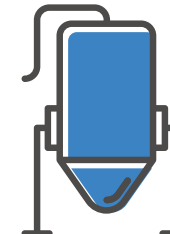


3
FINING & FILTRATION



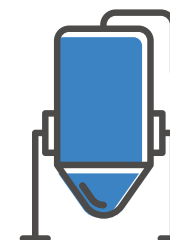
The **ImplenQ** can be used during fining to determine how much color and phenolic content should be fined out.

4
PRIMARY
FERMENTATION



- 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**.
- During fermentation, run YAN enzymatic assays and measure yeast growth with the **ImplenQ**.

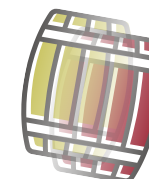
5
SECONDARY
FERMENTATION



For wines like Chardonnay, it is often necessary to measure for lactic and malic acids during secondary fermentation. Lactic and malic enzymatic assays can be run on the **ImplenQ**.

6
BLENDING

When blending wines, the **ImplenQ** can monitor the color level to ensure an exact match each time.



7
BARRELING

Measuring for acetic acid is important during the aging process. The **ImplenQ** aids in quality control and monitoring purposes during the aging process. Acetic acid enzymatic assays can be run on the **ImplenQ**.



8
FINING
& FILTRATION



9
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.

WHITE WINE PROCESS

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



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