

FOSS

**5 WAYS FOSS
CAN HELP IMPROVE
YOUR WINEMAKING**



Over 1000 wineries worldwide have improved the way they make wine thanks to the accurate, easy-to-use wine analysis OenoFoss™ delivers. We have asked how – from harvest to bottling – OenoFoss has made a difference.

1. Find the optimal harvest time

Optimize your harvest time with objective measurement of grape maturity evolution at the end of the grape maturation. The availability of analytical data for multiple parameters allows a more advanced view of grape quality across your property.

OenoFoss users typically increase the amount of grape maturity analysis. The vineyard is divided into small plots/parcels each of which is measured for the balance of sugar and acidity several times in the period leading up to the harvest – ensuring that the optimal ripeness is achieved.

“OenoFoss makes it possible to follow very precisely maturities of our grapes in order to determine the date of grape harvest with essential data”.

– Chateau Lagrazette, Cahors

Available parameters for grape must analysis during harvest with OenoFoss are:

- Sugar (Brix)
- pH
- Total Acidity
- Volatile Acidity
- Tartaric Acid
- Malic Acid
- Gluconic Acid
- Density
- Ammonia
- Alpha Amino Nitrogen

2. Maximize top wines during grape segregation

When it's rush-hour at the weighbridge, rapid measurement of important quality parameters can help you better segregate grapes and obtain the desired yields of top wine and second wines. Over time, you can generate a correlation between viticulture activity and objective wine quality – enabling you to maximize the volume of top wines.

Additionally, Gluconic Acid and Volatile Acidity results allow you to include grape soundness into your grape segregation, meaning infected grapes can be removed from the production line. Vinification planning is also made easier with easy access to essential data about sugar levels, acidity and yeast assimilable nitrogen.

“During the pressing of the white grapes, control in real-time has allowed to us over the harvest to make qualitative and quantitative profit [separation of the pressed juices is based not only on tasting pH but also on a total balance with the other parameters]”.

– Chateau Olivier, Grave

3. Tighter control during fermentation

Take the guesswork out of fermentation by accurately tracking the conversion of sugars to ethanol, arriving at the desired dryness and ensuring your yeast has the correct nutrients for growth. Measurements also provide valuable information to aid the early discovery of volatile acidity.

“We can better follow up on our fermentations [alcoholic and malolactic] in real-time, day per day”.

– Château Pichon Longueville, Pauillac

Available parameters for grape must analysis during fermentation with OenoFoss are:

- Ethanol
- Total Acidity
- Malic Acid
- Volatile Acidity
- Glucose/Fructose
- pH

4. Fine tune quality during storage and ageing

Once fermentation is complete and your tanks are full of young wines, Oenofoss enables you to analyze each individual tank or barrel regularly and quickly at no extra cost. This means you have all the information you need to make confident decisions and react quickly if necessary.

"Now, we check every single barrel of our wines...it is very easy to make sure nothing wrong is going on. Previously, we had to do less checking per barrel and less frequently. Now, we have peace of mind".

– Chateau Fuissé, Burgundy

Available parameters for finished wine analysis with OenoFoss are:

- Total Acidity
- Malic Acid
- Lactic Acid
- Volatile Acidity
- Glucose/Fructose
- Glucose, Fructose
- pH
- OD 280
- Density

The optional OenoFoss color module enables the measurement of OD420, OD520, and OD620.

5. Improve quality control before bottling

Now you've got your wine just where you want it, a simple pre-bottling check with OenoFoss for signs of activity in the wine allows you to bottle with confidence. Rapid analysis helps you to keep a close eye on quality during pre-bottling and blending via the measurement of parameters such as Ethanol, pH, and Volatile Acidity.

"OenoFoss took a central place in our organization and allow analysis of all entries and expeditions in our winery. It is a tool we cannot do without".

– Raphael Michel, Côtes du Rhône