

Wine scan analysis

Aim of the InSPIRe demo project:

- The aim is to demonstrate how individual acids and sugars impact the quality of Danish wine produced by professional grower through the organization Danish Wineryards (Danske Vingårde).
- The end goal is to apply the knowledge to be used in the production of Danish wines.

Project perspective & gains for industry:

The demonstration will improve the quality of Danish wine and at the same time identify specific critical points in the production process like reduced waste of resources and fewer process technical faults.

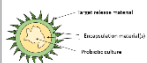
This will lead to increased export opportunities for the industry.

Production process of wines to be analyzed:



maturation → harvesting → juice production and extraction → after fermentation → cold stabilization → racking → bottling → storage

Wine scan analysis



GOAL:

To demonstrate how individual acids and sugars impact the quality of Danish wine and to optimize the production process of wine



WHY:

To increase export opportunities the of danish wine has to be at a professional level



HOW:

To increase knowledge of acids and sugars impact on wine and by analyzing every step of the production and suggest more efficient method that will reduce waste and time



WHO:

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Related to inSPIRe project:

Pillar 1: Optimizing product quality throughout the distribution chain for Fresh and Semi-Fruits and Vegetables and Pillar 2: Process Technology in the Food



OUTCOME:

The demonstration showed how the development of the individual sugars and acids could be easily monitored during grape maturation and the vinification proces and how the individual acids and sugars had an impact on the quality of the produced wine.



BUDGET: 316.000 DKK

FUNDING BODY: InSPIRe

PROJECT PERIOD: Oct. 2012 - Jul. 2014