



WINE QUALITY SOLUTIONS

NOMASENSE O₂ P300 & P6000

MEASURING OXYGEN IN WINE IN REAL TIME

Oxygen plays a key role in the development of wine, from the beginning of the winemaking process, through to the moment when the wine is tasted. Its management will influence all the sensory attributes of the wine (aromas, structure and color). Being able to control and manage oxygen levels is a real advantage when it comes to optimizing the quality of the end product. Thanks to a technology based on luminescence, combined with the use of remote sensors, the portable NomaSense O₂ analyzer allows to measure oxygen levels in the winery, including oxygen dissolved in wine and in gas phases. Oxygen can be measured at every stage of the wine's lifecycle, in particular during the packaging process, whether you are using bottles or Bag-in-Box®.



FEATURES

- Technology based on the principle of luminescence
- Non-destructive, accurate, real-time measurements
- Measurement of both dissolved and headspace oxygen
- Automatic calculation of the TPO (Total Package Oxygen) in bottles and Bag-in-Box
- Integrated correction of measurements taken in matrices with a high concentration of sugar and/or alcohol (musts, fortified wines and spirits)
- Integrated temperature sensor and an integrated barometer for measurement compensation
- Long-lasting oxygen sensors resistant to cellar cleaning procedures
- Portable, light weight

USAGE

- Measurements at every stage of the winemaking process: in tanks (immersion sensor), in transit (sight glasses) and during packaging (bottles, Bag-in-Box)
- Two types of sensor:
 - PSt3, for the P300 and the P6000: detection limit of 15 µg/L, measurements between 0 and 22 mg/L
 - PSt6, for the P6000: detection limit of 1 µg/L, measurements between 0 and 1.8 mg/L
- Calibration of sensors simplified by the use of QR codes
- Option to store up to 100 calibrations
- Simple, intuitive user interface
- Computer data management software



BENEFITS

- Machine settings can be adjusted to achieve the lowest TPO possible during bottling
- Check the consistency of filling and corking heads on a bottling line
- Reduce variations in bottling performance between the beginning and the end of the process, limiting the difference between one bottle to the next
- Identification of the critical oxygen pick-up stages throughout the winemaking process
- Implementation of supervised strategies to reduce levels of SO₂
- Implementation of inerting procedures at the best price



IN BRIEF

The NomaSense O₂ is one of the few devices for the wine industry allowing the measurement of both dissolved and headspace oxygen . It is the only oximeter on the market that can easily provide accurate TPO values.

These real-time measurements of the total oxygen in the bottles, gives you a real competitive edge. In fact, any sample taken in a cellar and moved to a laboratory where oxygen will be measured several hours later may have used up a significant proportion of the oxygen present.

This is especially true of musts, wines in the early stages of production and finished wines with a high capacity to consume oxygen quickly. The NomaSense O₂ is also the only oximeter that compensates for measurements in the presence of high sugar and/or alcohol concentrations, thus extending their usefulness to musts, fortified wines and spirits.

Thanks to the use of remote sensors, this oxygen-measuring device can be safely left in place (sight glasses, bottles).

POUR PLUS D'INFORMATIONS : winequalitysolutions@vinventions.com

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