



WINE QUALITY SOLUTIONS

NOMASENSE CO₂ P2000

ACCURATE MEASUREMENT OF DISSOLVED CARBON DIOXIDE IN REAL TIME

Dissolved CO₂ (carbon dioxide) plays a very important role in the flavor balance of still wines, and helps regulate their sensory profile. It is therefore important to manage this factor throughout the winemaking process to guarantee an adequate concentration in the end product. The NomaSense CO₂ P2000 analyser gives you an accurate, real-time measurement of the concentration of CO₂ dissolved in the wine. The speed and ease of use of this device make it a suitable tool for many different applications.



FEATURES

- Technology based on the absorption of nondispersive infrared (NDIR) radiation by CO₂ gas
- The dissolved CO₂ in the wine is measured as a gas in the headspace with a specifically selected recipient, after the different phases have been equilibrated
- The result is given in a few seconds once this process has been completed
- CO₂ is measured between 50 and 2500 mg/L at 20°C
- 6 temperatures from 0 to 25°C by 5°C step
- Reproducibility: 50 mg/L under 1 g/L, 100 mg/L onwards
- Easy to use
- Maintenance and calibration required once a year



APPLICATIONS

- Measurement of dissolved CO₂ in wine
- Identification of the critical stages of CO₂ loss
- Establishment of effective inerting systems
- Regular checks of the performance of inerting systems in place
- Adjustment of CO₂ amounts before bottling depending on the profile of the wine
- Confirmation that CO₂ concentration have been maintained when the wine is transported or during the bottling process

Still wines	Optimum CO ₂ level
Red wine (structured)	< 400 mg/L
White wine matured in barrels	700 – 800 mg/L
Sauvignon Blanc	1000 – 1100 mg/L
Muscadet / Riesling	1100 – 1200 mg/L



BENEFITS

Carbon dioxide levels in wines are generally monitored using the “Carbodoser”, the most common technique in cellars. Although it’s easy to use, the values measured are not very accurate or repeatable. To obtain more reliable values, at the moment the only option is to measure CO₂ concentrations in a laboratory. However, this does not give us results in real time, which is essential for making decisions straight away.

Compared to other methods used, the NomaSense CO₂ P2000 combines ease of use, accuracy of measurements and real-time results.

FOR MORE INFORMATION: winequalitysolutions@vinventions.com