

How was your wine today?

FlavourSpec®: Characterization of wine

The quality of wines is besides the grapes and their treatment primarily based on their flavour. The specific bouquet of a wine is determined by hundreds of volatile compounds resulting in a wide variety of wines.

The FlavourSpec® is a fast and easy to use tool for characterizing wine flavour by a simple headspace analysis. The characteristic volatile compound pattern given through the acquired chromatogram represent an impartial signature of a specific wine.



FlavourSpec®

Applications:

- Quality and purity monitoring
- Assure a distinctive flavour
- Determination of perfect wine breathing time
- Supervising a constant blending / product quality

Advantages of FlavourSpec®:

- No sample preparation
- Convenient and easy sample handling
- Automated workflow
- Fast run times: Results in typically <10 minutes

Training-Dataset

Headspace characteristics

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22
Bordeaux chere	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
Bordeaux bon marche	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
Rioja Reserva	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
Chianti	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
Mazed. Landwein	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
Domfelder	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■

Automated analysis of signatures of 6 different wines facilitates a clear distinction