



ACCUVIN® WINE TEST PRODUCTS

Can be used on both white or red wines, without the need for sample preparation or expensive instrumentation. All tests remove pigments from red wines automatically, eliminating color interference.

Accuvin has been a pioneer in the rapid test industry for over 20 years. Started by a winemaker and chemist who wanted a simple and inexpensive way to test their grapes. Accuvin tests are designed to be easy for anyone to use and provide real time results.

Malolactic Fermentation (MLF)

Test Range: 0-500 mg/L

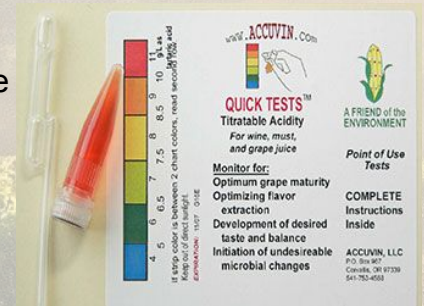
Tracking MLF progress allows the detection of problems when they are small and require less intervention to fix. Our strips serve as an ideal method of determining the completion of MLF. They can also be used prior to paper chromatography to determine which barrels are ready for a more precise, though more tedious testing method.



Titratable Acidity (TA)

Test Range: 4.0-11.0 g/L Tartaric Acid

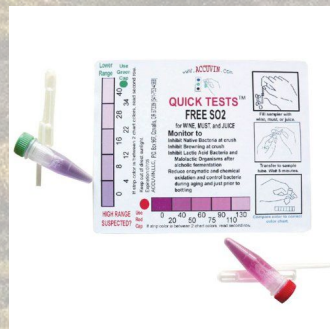
Used to test grapes on the vine and throughout the wine making process. While some can taste these subtle differences our test provides data that can help make harvest decisions, especially when the wine maker is not the one picking from the vines!



Free Sulfur Dioxide (SO2)

Test Range: Low Range (0-40 ppm) and High Range (40-130 ppm)

The portion of total SO2 that is bound to other chemical components is less effective as a preservative by 30-70%, and as such free SO2 is a much more useful figure in winemaking. The degree of binding can change over time, making it essential to test to make sure your wine has adequate preservatives to get better with age.



Residual Sugar

Test Range: 100-2,000 mg/L

Measures yeast fermentable sugar (glucose and fructose). This is an optimal measure of the completion of primary fermentation. This test can also be used to quantitatively determine if a wine is 'dry' or 'sweet'.



Accuvin tests are available worldwide through our distributor network