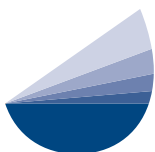


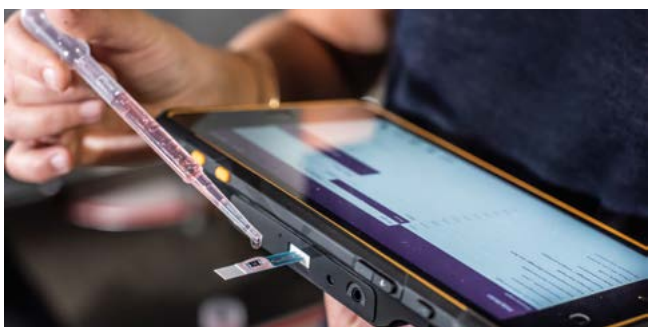


**A UNIQUELY INNOVATIVE LINE OF ANALYZERS,  
EQUIPMENT AND SERVICES  
TO MANAGE WINE QUALITY**



**WINE QUALITY  
SOLUTIONS**

by VINVENTIONS



# WINE QUALITY SOLUTIONS

OUR MISSION: HELPING WINEMAKERS  
BETTER MANAGE WINE QUALITY,  
CONSISTENCY AND SHELF-LIFE

- Expertise in gas and polyphenols management is based on more than **10 years of enological research** and hundreds of audits performed worldwide
- A uniquely innovative line of **analyzers, equipment and services**
- **Award winning technologies**
- **More than 500 customers worldwide**

- **Starting research journey in 2007** in collaboration with 14 academic institutions around the world to understand how oxygen ingress through the closure influences wine development.
- **Acquisition of a solid expertise in oxygen management** along the winemaking process as well as on other key parameters of wine quality such as color, polyphenols and carbon dioxide.
- **Launch in 2015 of Wine Quality Solutions**, a line of uniquely innovative analyzers, equipment and services designed to provide real-time wine quality control.

**The WINE QUALITY SOLUTIONS** offer allows providing winemakers with decision support tools and customized services to achieve the desired wine style and ensure lasting success.

# ANALYZERS

## REAL-TIME DECISION TOOLS

5 portable analyzers to monitor key quality parameters  
- oxygen, carbon dioxide, polyphenols and color -  
all along the winemaking process



### NOMA *Sense*® O<sub>2</sub> P300

**The wine industry TPO-meter standard**

- Total Package Oxygen in bottles and BIB in less than 2 minutes
- Both dissolved and gaseous oxygen measurement at each process stage



### NOMA *Sense*® Oxymeter

**Wine dissolved oxygen analyzer ready-to-use**

- Control dissolved oxygen before and after each wine transfer
- Allow checking gaseous oxygen in tank headspace
- Communicate with a smartphone application



### NOMA *Sense*® CO<sub>2</sub> P2000

**Fast and reliable dissolved CO<sub>2</sub> measurement**

- Dissolved CO<sub>2</sub> for still wines with an accuracy of 50 mg/L
- Real time control of CO<sub>2</sub> concentration, inerting process, FTIR calibration



### NOMA *Sense*® Color P100

**Objective determination of the wine color**

- Achieve consistent target color from a vintage to another
- Provide the L\*a\*b\* coordinates of musts and wines



### NOMA *Sense*® PolyScan C200

**Real-time polyphenols assessment in must and wines**

- Help with decision-making at each critical stage of wine polyphenolic content management (pressing, fining, maceration, ageing, micro-oxygenation)
- Manage efficiently early stage of winemaking to build the wine resistance to oxidation
- Assess wine sensibility to oxidation

# EQUIPMENT

## PERFORM SAFE AND CONSISTENT BOTTLINGS

2 equipment designed to get the best headspace oxygen management at bottling for screwcaps and glass closures



### NOMALine<sup>™</sup> HS 6000

**The most efficient headspace inverting system for screwcaps**

- Decrease Headspace Oxygen (HSO) down to 5 %
- Inert both bottleneck and screwcap
- Save up to 25 % of inert gas
- Can be installed on most of the bottling lines up to 12 000 bottles per hour



### VB 6000

**Capping glass closure without oxidation**

- High efficient alternative to manual insertion of the closures into the bottleneck: time and cost saving
- Headspace oxygen (HSO) management: down to 5 %

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## WINE QUALITY SOLUTIONS BENEFITS

Wine shelf-life **extension**

Bottle to bottle **consistency**

**Reduced spoilage** and consumer complaints

Increased customer **loyalty**

Long-lasting brand **success** on the market

Accurate and real-time **quality controls**

**Award winning** technologies

**Expert** on site-support

# SERVICES

## OUR EXPERTISE SHARED WITH YOU

Several services to help winemakers improve gas management practices and reduce bottle to bottle variation



### Master of Bottling

#### Advanced gas management at bottling

- Gain high bottling expertise and prove it to your customers
- Become gas management expert



### Bottle to bottle variation

#### Ensure wine consistency on the market

- Check wine consistency directly in the retail shop
- Get advices to improve your wine consistency



### Oxygen audit

#### Managing oxygen at every winemaking stage

- Check your bottling line efficiency and consistency
- Identify critical oxygen pick-up steps
- Check inerting efficiency



### And also:

- Closure analysis
- Oxygen Ingress study
- TCA Diagnostic
- Ethylphenol and Ethylgaiacol testing
- Polyphenol audits
- Customized & outsourced trials

# TRAININGS

## IMPROVE YOUR SKILLS ON WINE SHELF-LIFE

Gain access to more than a decade of wine industry researches and improve your knowledge and expertise all along the winemaking for polyphenol and gas management



### Polyphenols management

- Polyphenols management from grape to bottle
- Red wine mouthfeel balance management



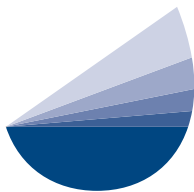
### Gas management

- Master of Bottling certification
- Manage O<sub>2</sub> and CO<sub>2</sub> in wines



### Closure and post bottling evolution

- Closure technologies and oxygen management
- O<sub>2</sub>, SO<sub>2</sub> and wine evolution
- Improve wine shelf-life and bottle to bottle consistency



# WINE QUALITY SOLUTIONS

## CONTACT

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