

Alcolyzer Wine M/ME - Wine Analysis System

Use the **Alcolyzer Wine M/ME wine analysis system** to determine the **alcohol content** of your wine quickly and easily. When combined with a density meter, Alcolyzer Wine M/ME determines further parameters in a single cycle, e.g. extract content. The patented NIR measuring method eliminates the influence of other sample constituents on the **alcohol measurement** and therefore guarantees highly precise results.

Get in touch (<https://www.anton-paar.com/corp-en/contact/?pGroup=9&prd=456>)

Document Finder (<https://www.anton-paar.com/corp-en/services-support/document-finder/alcolyzer-wine-mme-wine-analysis-system/>)

- ▼ Key Features
- ▼ Technical Specifications
- ▼ Applications
- ▼ Accessories

Key Features

Efficient and high-performance wine analysis

- Measure the alcohol content of wine, sparkling wine, cider and sake from 0 to 20 %v/v
- Other wine constituents have no influence on the alcohol analysis
- Fill the measuring cell via syringe, peristaltic pump or automatic sample changer
- Low sample volume, high sample throughput
- Optional pH and turbidity measurement

Save time in the lab

- Minimum sample preparation
- Short measuring cycles
- No cleaning between samples

Universal adjustment saves you time

- Adjustment/calibration with water and an alcohol/water solution
- One single adjustment is valid for all your samples

10.4" touchscreen

- Applies state-of-the-art PCAP technology
- Provides a premium user experience

Technical Specifications

Measuring range	0 to 20 %v/v
Repeatability s.d.	±0.01 %v/v alcohol
Temperature control	Built-in solid-state thermostat (Peltier)
Temperature repeatability	±0.01 °C
Minimum amount of sample	3 mL
Typical measuring time per sample	2 minutes
Sample throughput	10 to 30 per hour
Interfaces (Master instrument)	4x USB (for USB flash drive, keyboard, mouse, barcode reader or printer), Ethernet (LAN), RS-232, CAN
Interfaces (Module)	CAN

Standards

O

OIV Alcohol content in wine and musts

Applications



Density + Concentration Measurement: Your Samples in Our Focus

Do you have a tricky sample to be measured? Are you looking for a suitable measuring instrument? Do you need support with it? Go and ask your Anton Paar partner for help!

(<https://www.anton-paar.com/corp-en/products/applications/density-concentration-measurement-your-samples-in-our-focus/>)



Wine Analysis made easy: The Choice is yours!

Be it the alcohol content alone or its combination with density for the additional determination of extract and specific gravity, Anton Paar offers the optimum solution.

(<https://www.anton-paar.com/corp-en/products/applications/wine-analysis-made-easy-the-choice-is-yours/>)

Accessories



Sample Filling Units: Xsample 22 and Xsample 122



Turbidity Measuring Module: HazeQC ME

(<https://www.anton-paar.com/corpen/products/details/sample-filling-units-xsample-22-and-xsample-122/>)

(<https://www.anton-paar.com/corpen/products/details/turbidity-measuring-module-hazeqc-me/>)

