

Vinmetrica

Products for SO₂, pH/TA,
Malic Acid (MLF), Residual Sugar,
and now Dissolved Oxygen!



Analysis devices for SO₂, pH, TA, Malic Acid, DO and Residual Sugar in wine!

“Take Control of Your Wine!”

Affordable for both home winemakers and wineries alike!

- SC-100A Kit: The second edition of our flagship device. Easily and accurately measure SO₂ levels in your wine! Sensitive to 2 ppm **Free or Total SO₂**.
- SC-200 Kit: a rugged **pH** and **TA** meter. Accurate to 0.02 pH units or better.
- SC-300 Kit: Our most popular device! Measures **SO₂**, **pH** and **TA**! One lean, mean wine analyzing machine!
- Dissolved Oxygen Probe: Can be used with your SC-200 or SC-300. Safe and simple to use!
- SC-50 MLF Kit: Monitoring the progress of malolactic fermentation (**MLF**) just got easier with the SC-50 MLF Analyzer.
- Residual Sugar Assay: Measure glucose, fructose and/or sucrose with your SC-200 or SC-300 analyzer.



Our analysis kits come with everything you need to start testing immediately!
Sending in samples for laboratory testing can add up! Get your results within the hour
for mere *dollars per test!*

Accurate • Affordable • Unbeatable Customer Service

www.vinmetrica.com

Compare the SC-50, SC-100, -200 and -300 against other detection methods

Malic Acid MLF

- Paper chromatography: noxious solvents, slow, not quantitative
- Color test indicators: semi-quantitative, color interference, expensive

Total and Free SO₂ Tests

- Ripper Methods: Visual color change at endpoint; poor accuracy and low sensitivity (+20ppm); nearly impossible to use with red wines
- Aeration-Oxidation Apparatus: Complicated glassware setup; time-consuming- 30-45min/test;
- Automatic SO₂ Titrator: Expensive- \$800+; fragile glass probe; requires AC power supply

pH and Titratable Acidity

- pH Test Strips: Highly inaccurate; very subjective interpretation; affected by heat, light and moisture
- Glass pH Probes: develops "salt crusts", requires refilling
- Manual TA titration with color indicator: endpoint easily missed; difficult to use with red wines
- Automatic pH/TA Titrator: very expensive- \$900+; fragile glass probe; requires AC power supply

Vinmetrica SC-50 MLF Kit

- No toxic or noxious solvents
- MLF completion signals; results in 30 minutes
- no interference from white or red wines
- cost: as little as \$3 per test or less

Vinmetrica SC-100/300

- Meter, LED, and audible signals
- Sensitive to 2 ppm Free or Total SO₂
- Works well with red or white wine
- No specialty glassware
- Fast: <2 min/test required
- Inexpensive: as low as \$270; Unbreakable probe
- Battery powered, portable

Vinmetrica SC-200/300

- Direct digital read
- Accurate to 0.02 pH units or better
- Sealed, non-refillable probe
- Audible and visual indicators
- Works well with red or white wine
- Much less expensive
- Battery powered, portable

Frequently Asked Questions

Q: *How can the SC-100 and SC-300 be so much less expensive than the automated mini titrators?*

A: We dropped unnecessary luxuries, like automatic titrating, to get the cost within every winemaker's budget.

Q: *What is the difference between the probes used on the mini titrators and the SC-100/300?*

A: Mini SO₂ titrators use fragile glass redox (ORP) probes that require refilling with electrolyte solution, and that eventually wear out and must be replaced. The SC-100 and -300 use a polymer-bodied amperometric probe that resists breakage and should never need replacing. The SC-200 and -300 use a polymer-bodied pH electrode that never leaks or needs refilling.

Q: *How are the results of the measurements obtained?*

A: At the end of the SO₂ and/or TA titration, the LCD displays an endpoint reading; also an indicator illuminates and an audible buzzer sounds. A simple calculation converts the syringe reading to ppm SO₂ or % Titratable Acidity. pH is read directly from the digital display on the meter in 0.01pH increments.

Q: *How does the SC-50 MLF Kit work?*

A: The MLF Analyzer uses a bioassay that converts malic acid to CO₂ gas, giving a small but precise increase in pressure. The SC-55 is now a stand-alone meter and no longer requires an SC-100, SC-100A, or SC-300 analyzers to indicate MLF status and to allow determination of malic acid concentration. Simply use our formula. With your reading.

Q: *How does the Residual Sugar assay work?*

A: Sugars in the wine react with the test kit components to produce a corresponding pH change that is easy to measure. Glucose, fructose, sucrose, and other sugars, can be determined accurately.

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