



TeamWork



For more than 10 years, the commitment of **Sinatech** has always been to work **hand in hand** with the winemaker.

## Veraison and vintage

A great wine begins with an adequate control of the optimum moment to harvest.



### Kits for vintage control

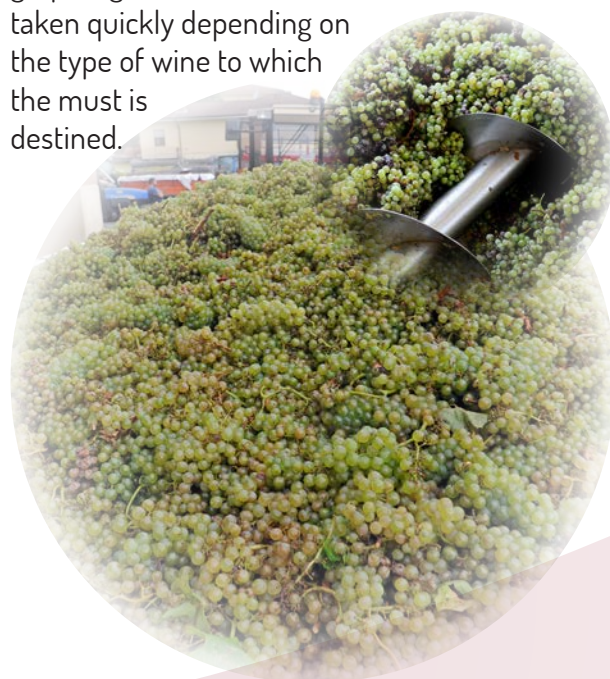
Sugars	Glucose+Fructose
Acids	L-Malic Tartaric Total Acidity
Poliphenols	Poliphenols Anthocyanins Catechins

- Simplified procedure for the joint determination of Glucose and Fructose, without preparing a working reagent
- L-Malic acid, range of measurement extended up to 5 g/L
- Citric acid, measuring range extended up to 1 g/L (OIV official method)

Sinatech offers automated methods adapted to any work routine and a personalized advisory team to help you at all times.

## Reception, pressing and maceration

During the reception and pressing of the grape a good number of decisions must be taken quickly depending on the type of wine to which the must is destined.



### Kits for control in reception

Sanitary status	Gluconic Copper
Quality assessment	Glucose+Fructose L-Malic Tartaric Total Acidity Potassium
Maceration	Color Poliphenols Anthocyanins Catechins

- Accelerated gluconic acid reaction, finished in 3 minutes and up to 1 g/L
- Determination of tartaric acid without sample discoloration, up to 10 g/L
- Increased sensitivity for the quantification of polyphenols in whites and rosés: anthocyanins, from 1 mg/L to 800 mg/L; catechins from 2 mg/L to 500 mg/L

The range of enzymatic and colorimetric reagents has been carefully designed to meet the needs at each stage of the winemaking process, from harvesting until the wine is finally bottled.

## Fermentation and malolactic fermentation

Fermentation is the most delicate stage in which all the attention is turned to ensure the optimal development of winemaking process.



### Kits for fermentation control

Nutrients	Glucose+Fructose Ammoniacal Nitrogen Primary Amino Nitrogen
Preservatives	Free Sulfites Total Sulfites
Process monitoring	L-Lactic D-Lactic L-Malic Acetic Acetaldehyde Glycerol

- Free sulfites, with only two reagents; Total sulfites, no sample discoloration
- Ammoniacal nitrogen, extended measurement range up to 250 mg/L
- L-Lactic, improved analytical sensitivity with more accurate results

State-of-the-art technology for fast, accurate and reliable results.

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## Stabilization and bottling

Just before bottling, it is essential to ensure that the product offered meets the organoleptic, stability and food safety characteristics that allow the wine to finish its evolution and ensure its consumption under optimal conditions.



### Kits for stabilization control

Stability	Iron Copper Calcium Potassium Tartaric Citric
Food safety	Free Sulfites Total Sulfites

- Copper, improved sensitivity with detection from 0.3 mg/L
- Potassium, mono-reactive turbidimetric method

CODE	PRODUCT	TESTS estimated	MEASUREMENT RANGE	METHOD
SY2401	Acetic Acid	320	0,03 - 1,2 g/L	Enzymatic: ACS/CS/MDH
SY2402	L-Malic Acid	340	0,06 - 5,0 g/L	Enzymatic: MDH/GOT
SY2403	L-Lactic Acid	340	0,01 - 3,0 g/L	Enzymatic: LDH
SY2404	Glucose + Fructose	270	0,03 - 8,0 g/L	Enzymatic: HK/PGI/G6PDH
SY2405	Gluconic Acid	340	0,01 - 2,0 g/L	Enzymatic: GK/6PGDH
SY2605	Gluconic Acid-Fast	225	0,1 - 1,0 g/L	Enzymatic: GK/6PGDH
SY2406	Citric Acid	120	0,01 - 1,0 g/L	Enzymatic: CL/MDH/LDH
SY2407	Amoniacal Nitrogen	320	5 - 250 mg/L	Enzymatic: GLDH
SY2408	Primary Amino Nitrogen (PAN)	340	1 - 250 mg/L	Colorimetric: OPA/NAC
SY2409	Free Sulfites	165	1 - 160 mg/L	Colorimetric: Fuchsine
SY2410	Total Sulfites	370	2 - 250 mg/L	Colorimetric: Ellman
SY2411	Acetaldehyde	200	0,6 - 100 mg/L	Enzymatic: ALDH
SY2412	Tartaric Acid	230	0,08 - 10 g/L	Colorimetric: Metavanadate
SY2413	D-Lactic Acid	340	0,01 - 0,6 g/L	Enzymatic: D-LDH
SY2414	Anthocyanins	390	1 - 800 mg/L	Colorimetric
SY2415	Calcium	220	5 - 200 mg/L	Colorimetric: CPC
SY2416	Catechins	180	2 - 500 mg/L	Colorimetric: Cinnamaldehyde
SY2418	Copper	180	0,03 - 2 mg/L	Colorimetric: 3,5-DiBr-PAESA
SY2419	Color Index	465	N/A	Colorimetric: 420-520-620 nm
SY2420	Glycerol	300	0,01 - 12 g/L	Enzymatic: HK/GPO/POD
SY2421	Glucose	220	0,01 - 8,2 g/L	Enzymatic: HK/G6PDH
SY2422	Iron	225	0,09 - 21 mg/L	Colorimetric: Ferene S
SY2424	Polyphenols	160	7 - 3000 mg/L	Colorimetric: Folin-Ciocalteu
SY2425	Potassium	360	6 - 1500 mg/L	Colorimetric: TPB
SY2428	Total Sugar	180	0,01 - 7,0 g/L	Enzymatic: BF/PGI/HK/G6PDH
SY2430	Total Acidity	360	N/A	Colorimetric: BTB

Liquid reagents optimized for use in automated systems.

Without sample pretreatment.

Applications available for the most common analyzers. Ask your distributor for additional information.



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