

Wir begleiten
Ihre erfolgreiche
Getränkeherstellung

**SCHLISSMANN
SCHWÄBISCH HALL**



Tel. 07 91 - 9 71 91-0 • Fax 9 71 91-25
C. Schliessmann Kellerei-Chemie GmbH & Co.KG
Auwiesenstr. 5 • D-74523 Schwäbisch Hall

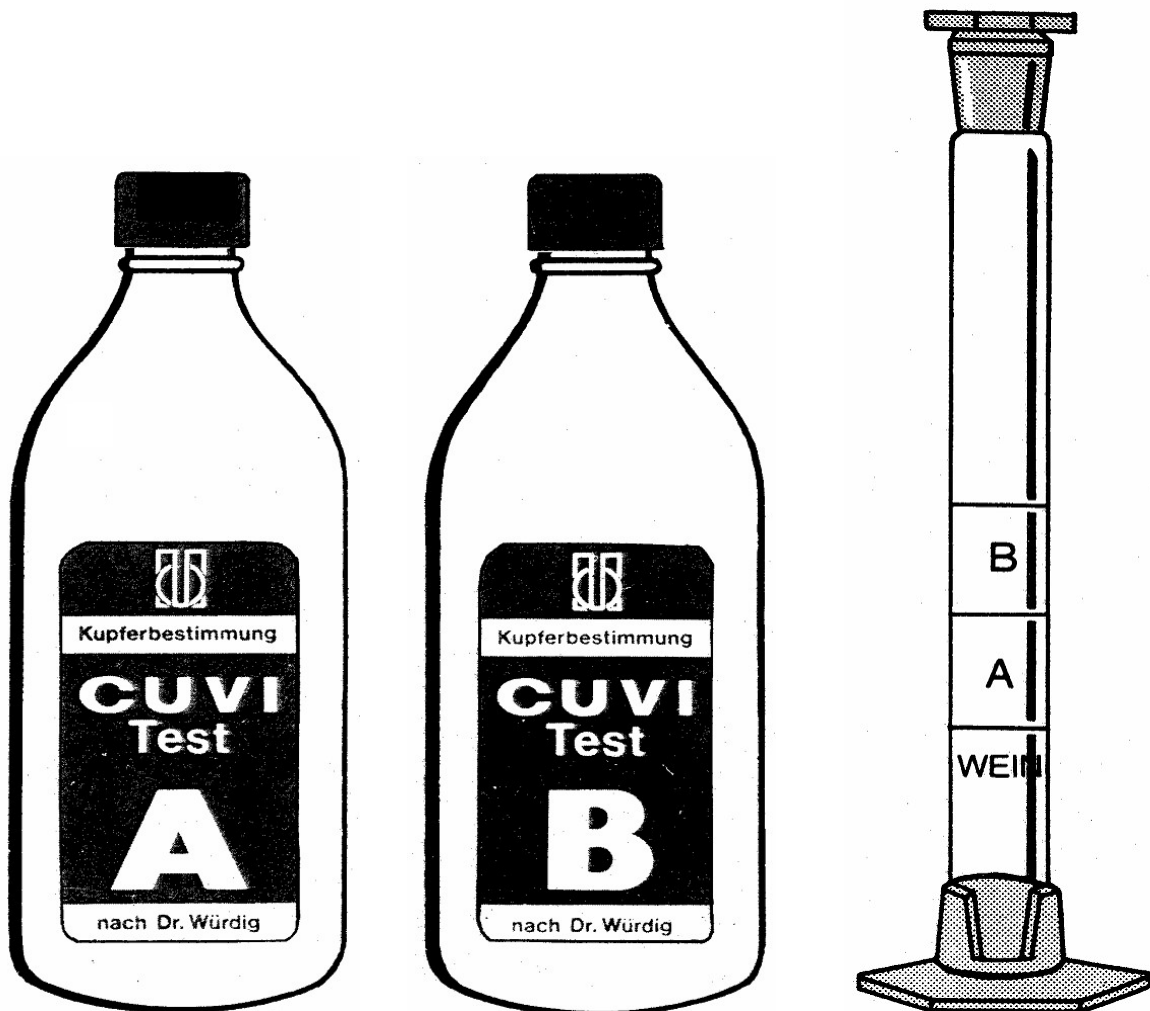
Getränkeanalytik

CUVI-test according to Dr. Würdig

version 01/2000

page 1/2

Technical information and using instructions



General informations:

According to the results of scientific examinations and practical experiences copper is a source of cloudiness in wine. To avoid damages caused by cloudiness or precipitations it is necessary to control the concentration of copper in wines before and after filling. The CUVI-test according to Dr. Würdig is a rapid test for the determination of copper in wine.

Materials:

- CUVI-test-cylinder with stopper, pipette and colour table
- 250 ml CUVI-test-solution A (store cool)
- 250 ml CUVI-test-solution B (inflammable, don't breathe vapour)

CUVI-test in white wine:

Fill the sample of wine in the cylinder until the lower mark. Using the pipette enables you to adjust exactly.

Add solution A to the middle mark with the same accuracy.

Add solution B to the upper mark, stopper the cylinder with the stopper and mix thoroughly for one minute.

Place the cylinder on the table and wait until the phases have separated. Compare the colour of the upper phase with the colour table.

Concentrations of copper lower than 0,25 mg/l won't lead to the build-up of cloudiness.

In the case of already present cloudiness copper should be removed together with iron by the „blue clarification“.

For the case that the concentration of copper in the wine increased after a blue clarification already carried through, another blue clarification may only be applied after blending of the damaged wine with a wine with amounts of iron high enough for the necessity of this clarification.

CUVI-test in red wine:

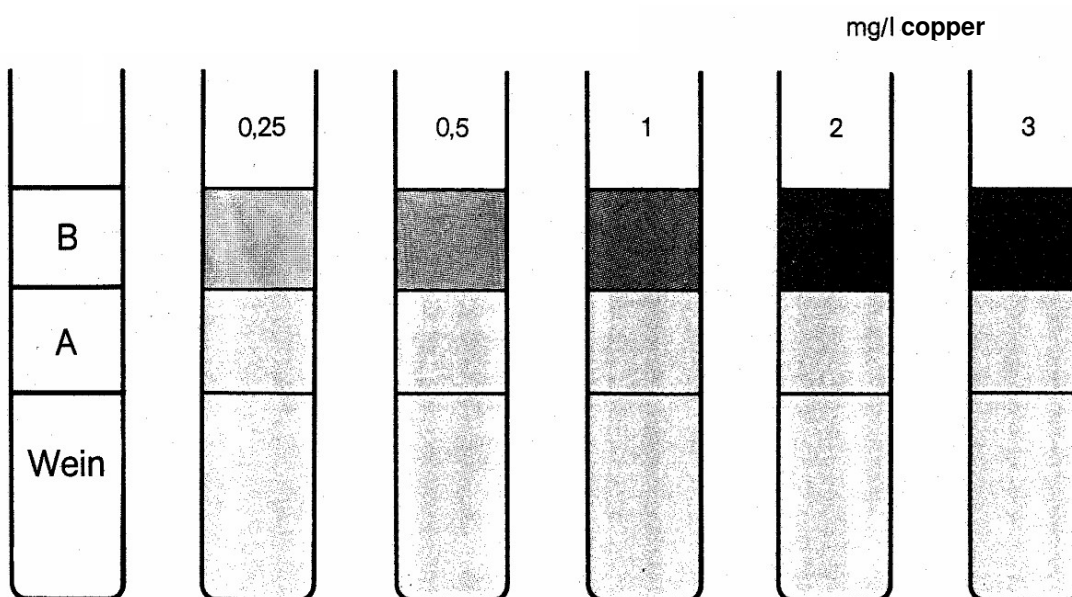
Samples of red wine must be decolorized with activated coal before examination.

For this it is necessary to add 50 - 100 mg Clarocarbon to 100 ml of red wine and to shake the mixture.

After sedimentation filtrate through a folded filter (Schleicher & Schüll 602 eh 1/2).

Continue with the filtrate as described for white wine.

The concentration of copper shown on the colour table has to be doubled to give the real concentration of copper in the red wine.



growing risk of turbidities caused by copper

