



Technology made in Seville to get the best wine with a 3D analysis of grape seeds

LOCATION: Sevilla

DURATION: 2'08"

SUMMARY: A group of researchers of the University of Seville has developed a method for the digital analysis of grape seeds, a technique that allows knowing the exact composition and variety of grape in 3D. With the help of this technology they have managed to determine the seeds ripening without using chemical analysis. This method would help enologist to know the best moment to start the harvest.

VTR:

It is fermented grape juice, it may seem simple but making a good wine is a very complex process, and for enologists the moment of the harvest is crucial.

DIEGO BORT
Enologist

"We take the grapes and analyze them with a refractometer to see how sweet they are. Sometimes they are very sweet but the seeds are immature. But when the farmer sees that the grape is a little rotten, claims that the grape is losing weight, and that means a struggle between the enologist and the farmer about when should the harvest start."

But a solution has been found at the University of Seville. This camera linked with this box called digital eye and with this one called hyperspectral, allows to analyze grape seeds. A unique method that uses 3D technology.

FCO. JOSÉ HEREDIA
Director of the project

"The initial objective is to determine the ripeness of the grape seeds, that as I said, it has a great influence on the quality of the wine. But the technique has wider objective, it is possible to apply it to any food or material."

This graph determines the composition and with this color chart more they identify ripe seeds. A very important information for wine producers as an immature seed can ruin the taste and the color of a good wine.

FCO. JOSÉ HEREDIA
Director of the project

"But if the seed has ripened enough, its behavior will be similar to wood. It will be a more fibrous seed that won't give that green astringency, and that will facilitate the stabilization of wine color, what makes seriously consider the possibility of wood-ageing."

FCO. JOSÉ RODRIGUEZ
Investigator of the project

"It is very important to control the ripeness stage of the seed, mainly in warm climates as ours, where technological ripening advances very fast not giving the seed enough time to develop."

This method is still being developed. Some tests are being run in this cellar in Huelva...

M^a JESÚS CEJUDO
Investigator of the project

"We have used wine with Denomination of Origin "Condado de Huelva" and we added shavings to reinforce the wines of this zone that have trouble regarding the seeds ripening."

An investigation that has caught the attention of wine producers in the South of France and in the North of Spain. Because technology can also contribute to get the best wine.

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