

CAOX®

Measurement of the wines antioxidant capacity

CAOX® is an electrochemical technology developed by Chêne & Cie - Patent FR1361871. It measures the electric current intensity which is proportional to antioxidants levels. The latter are present on the wood surface or inside the wine. CAOX® was initially developed to create a range of barrels dedicated to fine white wines. This range is called Taransaud Pure T®.

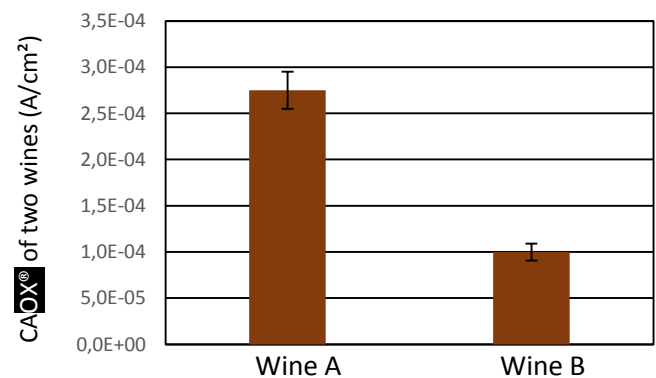
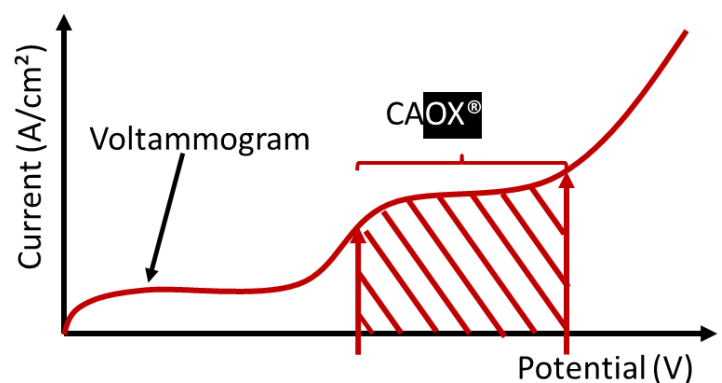
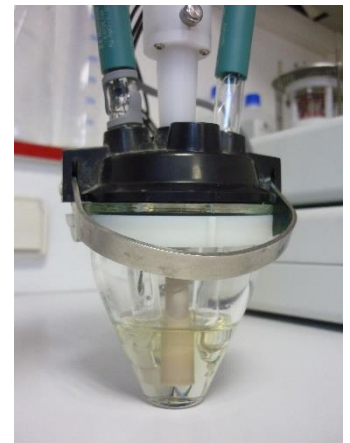
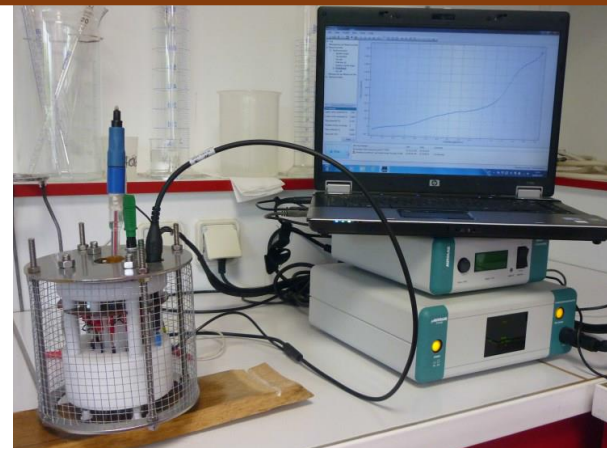
CAOX® is now available for red and white wines in order to compare the capacity of different samples to **resist oxidation**.

CAOX® is calculated with the integration of a voltammogram on a range of potentials, delimited by two distinct potentials.

This amount of electricity is directly linked to wine antioxidant concentration. The higher this amount is, the higher is the wine's capacity to resist oxidation.

CAOX® MEASUREMENT OFFERS MULTIPLE BENEFITS.

- Comparison between winemaking techniques leading to an **increase in oxygen** such as the type of racking, type of oxygen feed, ullage or type of bung.
- Comparison between winemaking techniques that could have an effect on **antioxidants level** such as lees management, maceration time, press wine treatment, fining or type of barrel.
- **Decrease in SO₂ use as an antioxidant.**
- Preparation of the wine before bottling in order to balance **redox potential**.



Wine A shows a better resistance to oxidation than wine B.