

Re: removing ethanol from wine

Source: <http://sci.tech--archive.net/Archive/sci.chem/2005-12/msg00346.html>

- *From:* john@xxxxxxxxxx
 - *Date:* 18 Dec 2005 12:38:52 -0800
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Thanks for the reply. The objective is, as you say, to remove ethanol from the wine so that the wine is non-alcoholic (collection of ethanol by distillation is not the objective).

So having established that this is possible, do you have any idea how long and at what temperature would be necessary to remove all or most ethanol?

And, is there a test you can do to confirm the proportion of ethanol still left in the wine?

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- *Follow-Ups:*

- ◆ *Re: removing ethanol from wine*
 ◇ *From:* ghostwriter
- ◆ *Re: removing ethanol from wine*
 ◇ *From:* Bob
- ◆ *Re: removing ethanol from wine*
 ◇ *From:* Bruce Sinclair
- ◆ *Re: removing ethanol from wine*
 ◇ *From:* dave e
- ◆ *Re: removing ethanol from wine*
 ◇ *From:* Christopher Kerr

- *References:*

- ◆ *removing ethanol from wine*
 ◇ *From:* john
- ◆ *Re: removing ethanol from wine*
 ◇ *From:* N:dlzc D:aol T:com \((dlzc\)
- ◆ *Re: removing ethanol from wine*
 ◇ *From:* dave e

- Prev by Date: *Re: Color of o-cresolphthalein*
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