

Re: removing ethanol from wine

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- *From:* "dave e" <dgenglish@xxxxxxxxxxx>
 - *Date:* 18 Dec 2005 13:40:55 -0800
-

john@xxxxxxxxxxx wrote:

- > 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?

As I wrote in the last message, I think its just a matter of heating the wine until it is above 79 degrees (at which temperature all of the ethanol should be in the vapor phase, along with a substantial amount of water vapor)

And I can think of the following caveats:

As someone else already pointed out in this thread, heating wine to 79 degrees C will drive off other flavor components along with the alcohol.

I imagine it would be quite easy to super-heat the mixture; that is, if you turn the stove up too high, and don't allow time for the alcohol to boil off, you can achieve temperatures well above 79, and still have alcohol remaining in the mixture. Heat slowly.

I'm not sure how you can confirm that you have removed all, or most of the alcohol. Is this something you're trying to determine in a kitchen setting, or a lab setting? The only thing I can think of in a kitchen setting is to heat slowly, with stirring, in an open pot over a constant flame, and record the temperature over time. If you heat it slowly enough, you should notice that the temperature increases linearly to 79 C, stays nearly constant around 78-79 C until all the alcohol has boiled off, and then rises linearly again. If you observe this, that would be pretty good evidence that all the alcohol has boiled off. If you don't observe this, I wouldn't rule out that all

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the alcohol has boiled off. Remember, wine has fairly low alcohol content to begin with.

Dave

• *Follow-Ups:*

◆ *Re: removing ethanol from wine*

◇ *From:* Ron Jones

◆ *Re: removing ethanol from wine*

◇ *From:* barryh46au

• *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

◆ *Re: removing ethanol from wine*

◇ *From:* john

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