

## Re: removing ethanol from wine

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- *From:* Marvin <[physchem@xxxxxxxxxxx](mailto:physchem@xxxxxxxxxxx)>
  - *Date:* Mon, 19 Dec 2005 14:33:49 -0500
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Mxsmanic wrote:

Isn't there something you can put into the wine that would catalyze the conversion of ethanol to water and carbon dioxide? Then all you'd have to do is let the CO<sub>2</sub> fizz away and you're done.

You might do this with immobilized enzymes for the whole set of reactions it takes. But that isn't the sort of thing that will work for an amateur chemist at home.

I spent some time googling for methods to make non-alcoholic wine. One Web site (<http://www.willakenzie.com/news/articles.pl?article=23>) mentions reverse osmosis. Another ([http://www.californiaheartland.org/archive/hl\\_652/fre.htm](http://www.californiaheartland.org/archive/hl_652/fre.htm)) mentions a "proprietary spinning cone technology".

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