

Re: removing ethanol from wine

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- *From:* "Ron Jones" <ron@xxxxxxxxxxxxxxxx>
 - *Date:* Mon, 19 Dec 2005 19:35:08 -0000
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barryh46au@xxxxxxxxxxxx wrote:

- > Something else that works but is not often used is freezing. If the
- > wine is frozen, preferably fairly slowly, until there is only a small
- > amount of liquid left, this liquid will contain mainly ethanol. Drain
- > off the liquid and melt the ice, which will contain most of the
- > water-soluble components intact (sugars, acids etc) but will be low in
- > flavour – this will be mainly with the ethanol part. If you want
- > really low ethanol content may need to do it again on the melt.
- > Barry

If you freeze it slowly then all you will get is ice. Just a simple crystallization, like many purifications, you are just purifying the water, most of the solubles will be in the liquid phase. Great way of making moonshine, though.... Don't tell the Excise men...

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Ron Jones

Don't repeat history, see unreported near misses in chemical lab/plant at <http://www.crhf.org.uk>

Only two things are certain: The universe and human stupidity; and I'm not certain about the universe. ~ Albert Einstein

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• *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
- ◆ *Re: removing ethanol from wine*

Re: removing ethanol from wine

◇ *From:* Bruce Sinclair

◆ ***Re: removing ethanol from wine***

◇ *From:* barryh46au

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