

Alcohol and Extract Meter for Wine



Your wine – your way

Determine your wine's alcohol and total extract content whenever you wish.

With the Alex 500 alcohol and extract meter, you are always in touch with your wine and free to refine it on your own terms – since you have a reliable lab-grade analyzer of your own.

Certainty from grape to bottle


Alex 500 accurately measures all of your samples, in all production steps, from your grape juice to your bottled product. You can swiftly react to all undesired deviations as soon as they occur.

Always keep your label promise

Always keep your wine's gourmet taste and quality consistent: With Alex 500, what's on the label is in the bottle. Count on keeping your customer promise.

With the wine analysis experts

Anton Paar is the world's leading provider of density and alcohol measurement solutions for wine. Alex 500 is the result of decades of expertise distilled to meet your exact needs.





How easy lab-grade analysis can be

Alex 500 is designed for quick and intuitive operation. Best of all, you can do everything yourself. Here are the basic steps:

1. Prepare your sample by simply filtering it. Wines with some carbonation first require degassing.
2. Choose your measurement method – whether it's for red wine, white wine or a customer-specific method you've defined.
3. Enter your sample ID. Now push the button and let Alex 500 do the rest.
4. Finished! Alex 500 displays up to four of your results. These are stored for later reference.
5. Print your results out wirelessly via Bluetooth or export your data for complete, fully traceable documentation.

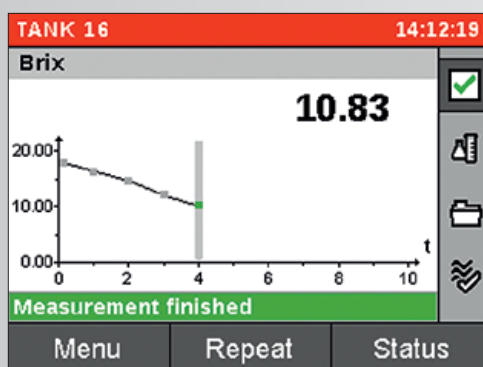
That's it! Now back to your wine ...

More knowledge to savor

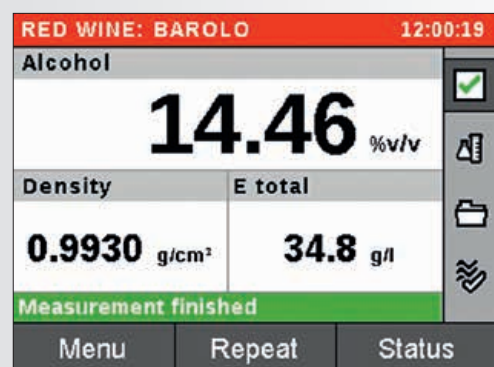
➤ Certainty from fermentation monitoring to final quality control

With the Alex 500 alcohol and extract meter, you can simply put Anton Paar's world-renowned wine testing technology to work throughout your entire wine production.

Use Alex 500 in two modes: A fine-tuned alcoholic fermentation reveals all of your grapes' hidden treasures. In the fermentation monitor mode¹⁾, Alex 500 directly displays a fermentation curve for you, assigned to a tank via sample ID. At the end of your wine's fermentation, you can switch Alex 500 to its standard mode²⁾, to determine your wine's alcohol content and total extract content with lab-grade accuracy.



¹⁾ Fermentation monitor mode



²⁾ Standard mode

➤ How your wine profits from lab-grade accuracy

Alex 500 determines your wine's alcohol content with an accuracy of 0.2 % v/v and measures your wine's density with an accuracy of 0.001 g/cm³. With numbers like this on your side, you can be certain that your wine's taste and quality will always come through. Your taxes are correctly calculated and your winemaking process is reliably monitored so you can immediately correct undesired deviations. All in all, a lab-grade measurement is your guarantee that your bottles contain what their labels say: With Alex 500, you always keep your customer promise.

➤ Why to lose your hydrometers and go digital

In contrast to glass hydrometers, Alex 500 covers the entire wine measuring range, not just part of it. Alex 500 provides you with direct, real-time results at all times, without the necessity for a separate calculation or distillation. This is one single instrument for all samples in your production – and a truly robust one that will not break. In addition, all your data is automatically documented and perfectly traceable. So Alex 500 simply makes your life easier.

➤ What Anton Paar stands for

Anton Paar has been a partner to the wine industry for decades; we are the world's leading provider of density and alcohol measurement in this industry. This means we deliver quality, pure and simple. In Alex 500, we have distilled decades of experience, industry knowledge and skilled production to offer precisely what you need to keep your wine as fine as it is. And with our certified worldwide sales and service network, you can be sure that there's always an Alex 500 expert close to your site.

➤ A winning combination: the measuring principle

Alex 500 is based on a patented (US 8106361 B2; AT 504 436 A4) combination of technologies: absorption measurement via NIR spectroscopy and density measurement based on the oscillating U-tube technology. Based on these measurements, a comprehensive statistical model is used to determine the alcohol and total extract content. Additionally, the measured density value is used to monitor the fermentation process.

Specifications

Measuring range	Alcohol: 8 % v/v to 20 % v/v Density: 0.95 g/cm ³ to 1.2 g/cm ³ Temperature: 10 °C to 32 °C (50 °F to 89.6 °F)
Accuracy	Alcohol: 0.2 % v/v Density: 0.001 g/cm ³
Repeatability, s.d.	Alcohol: 0.1 % v/v Density: 0.0005 g/cm ³
Sample volume	approx. 40 mL degassed sample per measurement
Output parameters standard mode	Alcohol content, density, SG, total extract
Output parameters fermentation monitor mode	Density, SG, °Brix, °Balling, °Baumé, °KMW, °Öchsle, °Babo
Sample filling	Integrated peristaltic pump
Adjustment	Deionized water
Dimensions (L x W x H)	320 mm x 230 mm x 100 mm (12.6 in x 9.1 in x 3.9 in)
Weight	2.4 kg (5.3 lbs)
Power supply	AC 100 to 240 V, 50/60 Hz, 1 A; DC 15 V, 2.6 A
Controls	Softkeys
Communication interfaces	1 x Bluetooth, 1 x USB-B, 1 x RS-232
Internal storage	Standard mode: 1000 measured results Fermentation monitor mode: 40 fermentation IDs; 100 measured results per ID
Available accessories	- Portable thermal printer with Bluetooth interface - Serial printer

