DETERMINATION OF MND

3-methyl-2,4-nonanedione (MND) is responsible for the prune taste in red wines. In some cases, it is directly associated with the phenomenon of premox.

In a red wine, the perception treshold of MND is 60 ng/L. Alexandre Pons' resarches at ISVV of Bordeaux showed that this level is often exceeded, depending on the grapes maturity, the type of ageing, the percentage of press wines, the limitation of sulfur rates, the low levels of acidity, and the oxygen supply.

The SARCO laboratory has just set up a powerful method for the determination of MND.

The levels thus measured can constitute remarkable decision-making tools for:
- Determine the date of harvest
- Adjust the appropriate extraction processes and opt for the best maceration conditions (duration, temperature ...)
- Optimize the management of press wine
- Determine the kind of ageing
...

Method: SPME-GCMSMS
Necessary volume: 50 mL
Delay: 5 days

In relation to electrochemical analysis of oxidability and the monitoring of dissolved oxygen content, these data also contribute to a **better control of the oxidative phenomena, to avoid premature oxidation** of wines.

For any further information:

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