

FOAMING CAPACITY TEST

Quality of sparkling wine is visually assessed by its color, bubble behavior and foam retention. The two main parameters that define “*mousse*” quality are the **bubble size** and **foam retention**.

Why measure Foaming Capacity?

Mousse parameters are extremely variable and affected by pouring, reception vessel shape and type as well as temperature. To evaluate *mousse* quality, it is important to monitor these parameters in an accurate, repeatable manner. Vinqury Laboratories by Enartis USA offers a **Foaming Capacity Test** that allows winemakers to evaluate and monitor *mousse* quality.

How do we measure Foaming Capacity?

The **Foaming Capacity Test** offered by Vinqury Laboratories by Enartis USA uses Mosalux equipment developed by Maujean in 1990. *Mousse* measurements are based on an infra-red reading of foam height (produced by CO₂ injection into wine through a membrane with calibrated pores) over time. The **Foaming Capacity Test** provides the following information:

- **Maximum Foam Height** (mm) or “*Moussability*.” This parameter is directly related to the quantity and quality of *mousse* a wine can produce. A high number indicates a high foaming capacity and dense *mousse* with small bubbles.
- **Foam Retention Height** (mm) indicates the quantity of *mousse* remaining as a cord on the glass.
- **Foam Persistence Time** (s) is the time for the *mousse* to totally disappear.

Advantages of the Foaming Capacity Test

Historically, the only way to characterize the *mousse* quality of a sparkling wine was to observe bubble size and foam retention after pouring sparkling wine into a glass. These results were inaccurate, not repeatable and only an observation of the final product.

About the **Foaming Capacity Test**:

- **reference** to evaluate sparkling wine quality
- **accurate, repeatable** and **correlated to the sensory evaluation** of the sparkling wine
- **proactive** way to evaluate base wine quality and predict the future quality of sparkling wine
- ability to evaluate the **performance of winemaking treatments** on *mousse* quality
- capability to **benchmark** against other wines

Sample Requirements

250 mL sample for the test
750 mL sample for a trial panel

Pricing

\$60 for a test
\$140 for a trial panel