

FREE SULPHITES IN WINE: ARE THEY A PROBLEM AND CAN THEY BE ELIMINATED?

VINEARIUS DISTRIBUTION ORDERED AN ANALYSIS OF THE FREE SULPHITES FOUND IN WINE AFTER BEING AERATED BY THE DECANTUS™

MONTREAL, SEPTEMBER 8, 2010: – Vinearius Distribution Inc., distributor of the **DECANTUS™** wine aerator, hired Maska Laboratories inc. (Maska) in St-Hyacinthe to analyze the free sulphites (free SO₂) found in a sampling of nine wines. The only private lab in Eastern North America specialized in analyzing beer, wine and cider, Maska was referred to Vinearius by the SAQ's laboratory directors. As you may recall, the **DECANTUS™** is a wine aerator that reveals the fullest flavour and bouquet of wine in seconds thanks to the Bernoulli (a Swiss scientist) effect, whereby the reduced pressure of a stream of fluid (wine) draws airflow through thin diagonal tubes inside the **DECANTUS™**.

SULPHITES: WHAT ARE THEY, WHAT PURPOSE DO THEY SERVE AND DO THEY AFFECT OUR HEALTH?

This salt from sulphuric acid has many names – sulphur, SO₂, sulphurous acid, sulphur dioxide, potassium bisulphite, potassium metabisulphite, Capden tablets, E220 preservatives – all of which are used as preservative agents.

Sulphites are found throughout the wine making process and are assimilated, converted, degraded or evaporated at the end of the process. However, the greatest effect on consumers occurs when wine is bottled, at which time sulphites are added to protect the wine during transportation and to preserve it. Sulphites prevent the rapid deterioration of wine and, in some cases, keep it from re-fermenting. Free (active) sulphites are those added to wine, while combined sulphites are old free sulphites that have become part of the molecular structure of wine over time. Combined (inactive) sulphites are easier to digest and cause fewer side effects such as headaches, etc.

According to Health Canada (www.sc-hc.gc.ca), sulphites are one of the nine most common food products causing severe adverse reactions. Although sulphites do not cause a true allergic reaction, sulphite-sensitive people may experience similar reactions as those with food allergies. Those who have asthma are most at risk to sulphite sensitivity and other forms of sulphite reactions. (http://www.hc-sc.gc.ca/fn-an/securit/allerg/fa-aa/allergen_sulphites-sulfites-eng.php). Concretely, this means that many people get a headache or stomach ache when they drink red or white wine.

CONCLUSIVE TEST RESULTS

Maska Laboratories tested nine, randomly selected, SAQ wines, i.e. three American wines (two red and one white), two French wines (one red and one white), two Spanish wines (red) and two Italian wines (red). The wines were aerated once with the **DECANTUS™** and the tests were done three times.

The American wines containing 16.96-21.92 mg/l of free sulphites reduced their free sulphite content by 64%-72%. The French wines containing 18.24-18.72 mg/l of free sulphites reduced their free sulphite content by 33% and 73%, respectively. The Spanish wines containing 14.40-16 mg/l of free sulphites reduced their free sulphite content by 48% and 50%. Finally, the Italian wines containing 11.20-12.80 mg/l of free sulphites reduced their free sulphite content by 33%-45%.






In summary, using the **DECANTUS™** reduced the amount of free sulphites found in wine by an average

of 56%, confirming the beneficial effects of oxygenation on wine. "In recent months, we've received many comments and testimonials from consumers who report that not only did the **DECANTUS™** make their wine taste better but also greatly reduced the severity and frequency of their headaches and stomach aches," asserted Lucie Chabot, President of Vinearius.

Virtually all wines need aeration, but few people go to the trouble since properly aerating wine in a carafe takes at least one or two hours, making the **DECANTUS™** the perfect solution!

VINEARIUS

Chemical analyses performed by Maska Laboratories Inc.
The only independent laboratories in the region of Eastern North America
specializing in beer, wine and cider.
SO₂ (free sulphites) August 2010

Wine sampled	Country	Free SO ₂ (mg/L) *		Variation	
		Normal	Aerated**	mg/L	%
 Cabernet-Sauvignon Gallo Family Vineyards Californie 2008		16.96	6.14	-10.82	-64%
 Cabernet-Sauvignon Sterling Vintner's Collection Central Coast 2007		21.92	6.14	-15.78	-72%
 Ménage à Trois Folie à Deux Californie 2009		18.24	5.68	-12.56	-69%
 Comte André de Monpezat Cahors 2007		18.72	5.07	-13.65	-73%
 Viognier Domaine Cazal-Viel 2008		18.24	12.28	-5.96	-33%
 Laguna de la Nava Gran Reserva Valdepeñas 2004		16.00	8.00	-8.00	-50%
 Monasterio de Las Vinas Gran Reserva Carinena 2001		14.40	7.52	-6.88	-48%
 Toar Masi Veronese i.g.t. 2005		11.20	6.14	-5.06	-45%
 Il Ducale Ruffino Toscana i.g.t. 2006		12.80	8.60	-4.20	-33%
				Average	-56%

* Tests performed in triplicate

** Aerated once with the Decantus wine aerator

ABOUT LABORATOIRES MASKA INC.

Founded in 1996, Maska Laboratories Inc. not only boasts solid analytical and microbiological expertise in the agri-food, nutraceutical and pharmacological sectors, but is the only independent lab in Eastern North America specialized in analyzing beer, wine and cider.

The company's President, Réjean J. Tremblay is a seasoned chemist with over 25 years of experience in laboratory analysis, more specifically, wine analysis. A member of the *Ordre des Chimistes du Québec* (the order of Quebec chemists), the Canadian Society for Chemistry, and the Chemical Institute of Canada, he has developed courses on wine making and wine quality. He masters all the wine analysis techniques following recognized methods and standards (AOAC, ASBC, OIV and SMEWW) and developed courses on wine making.

ABOUT VINEARIUS DISTRIBUTION INC.

The distributor of **DECANTUS™** wine aerators in Eastern Canada, Vinearius was established in March 2010 when its product was launched at the Montreal Wine and Spirits Show held at the Montreal Convention Centre. Over 90 Quebec restaurants and vineyards have since used the **DECANTUS™** for their wine service. **DECANTUS™** wine aerators are distributed through a network of specialty shops, restaurants and vineyards across Quebec. Visit www.vinearius.com for a retailer near you.

INTERVIEW REQUESTS

To request an interview with Lucie Chabot, President of Vinearius Distribution Inc., contact Agence Sonia Gagnon.

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FOR FURTHER INFORMATION:

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