

# Electronic tongue identifies cava wines

July 28 2011

---

Researchers at Universitat Autònoma de Barcelona have developed an electronic tongue which can identify different types of cava wines, thanks to a combination of sensor systems and advanced mathematical procedures. The device automatically produces classifications similar to those of a sommelier.

Cava varies in type according to the amount of sugar added with the expedition liqueur after secondary fermentation (which produces carbonic gas). Therefore it is useful to know the exact amount of sugar added, since this is what determines the type of cava which will be produced. The resulting classifications are: Brut Nature (

Citation: Electronic tongue identifies cava wines (2011, July 28) retrieved 20 March 2024 from <https://phys.org/news/2011-07-electronic-tongue-cava-wines.html>

<p>This document is subject to copyright. Apart from any fair dealing for the purpose of private study or research, no part may be reproduced without the written permission. The content is provided for information purposes only.</p>
--