

VINOMETER

THE WINE TESTER FOR QUALITY & ACCURACY

Method of Use:

Starting with a clean dry Tester and with the cup uppermost, fill the cup half-way with the liquid to be tested. Hold the Vinometer vertically (Fig. 1) until six drops of liquid fall from the bottom of the tube. Then immediately invert the Tester, pouring out the liquid remaining in the cup, and hold it cup downwards (Fig. 2). The liquid contained in the Vinometer tube will descend slowly and where the top level of the liquid comes to rest, the correct percentage of alcohol content can be read against the scale.

Wash the Tester immediately after use with plain water and, if possible, rinse through with alcohol. Tester will dry more rapidly by shaking out excessive moisture.

If the wine is cloudy, filter it first, otherwise inaccurate readings will be obtained. If, in making the test, the column of liquid is divided by air bubbles, it will be necessary to begin the operation again or else the reading will be incorrect. If the liquid poured into the cup does not descend, take the Vinometer in your whole hand, the point downward, and move your arm sharply like a pendulum. DO NOT breathe or blow in the Tester.

