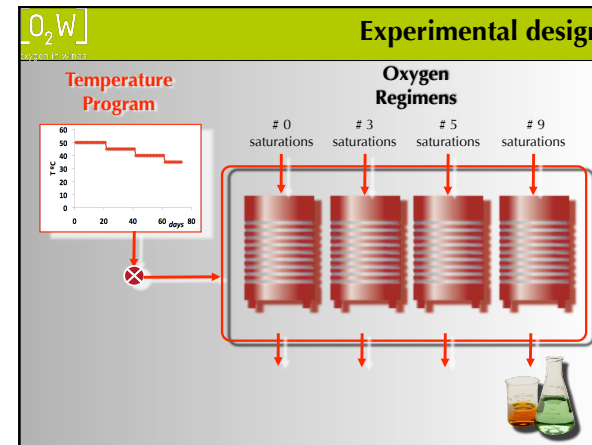
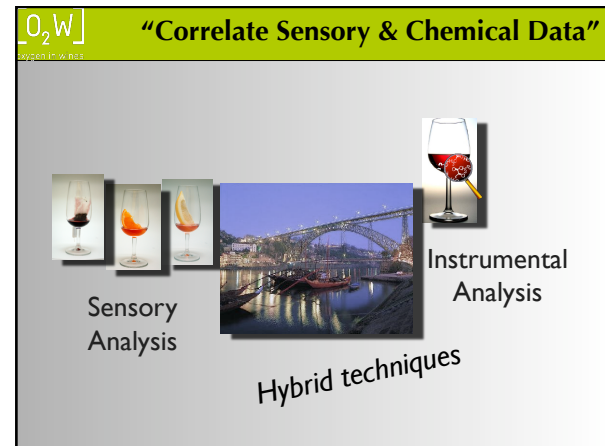
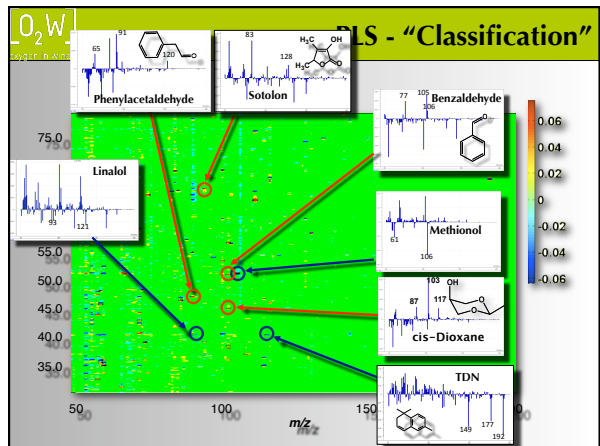
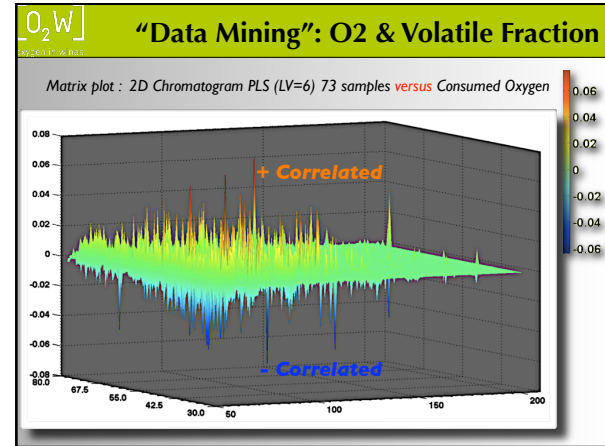
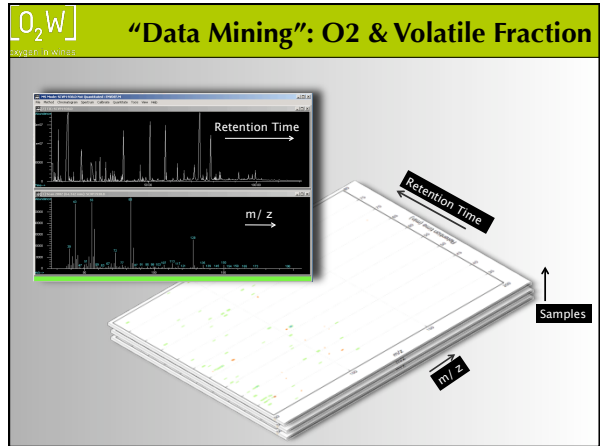
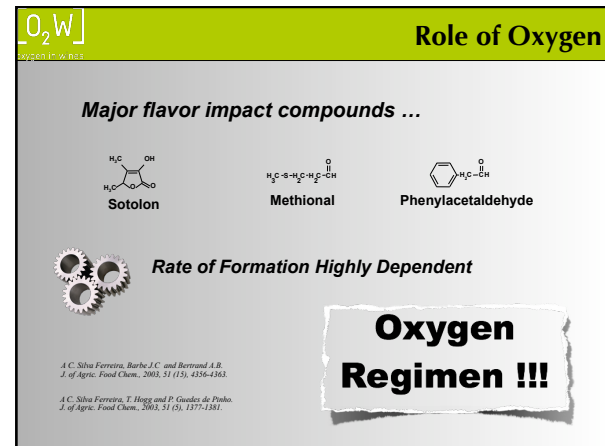
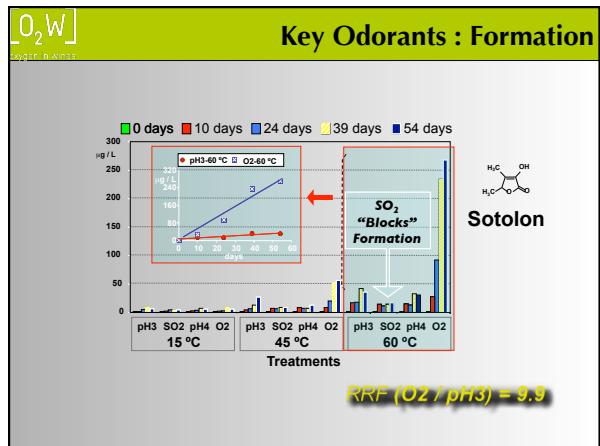
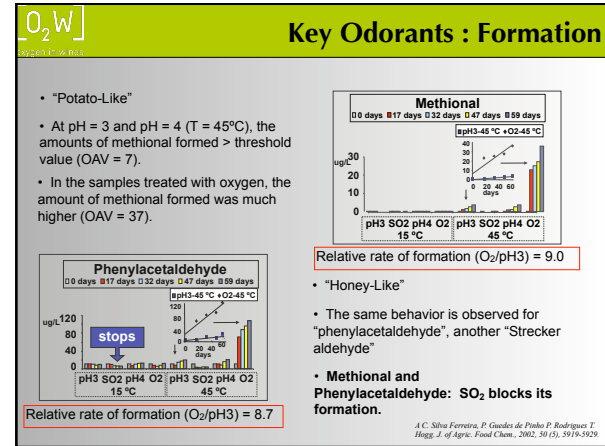
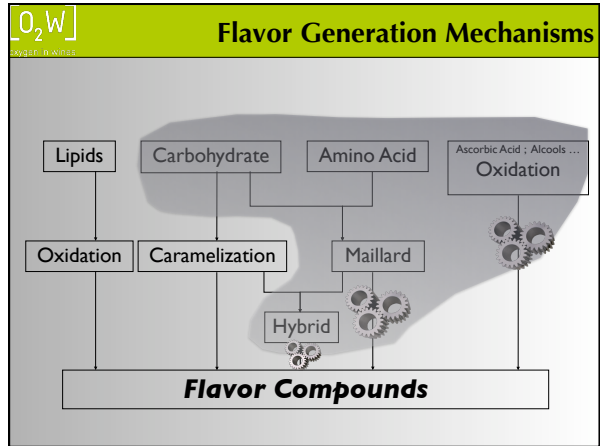


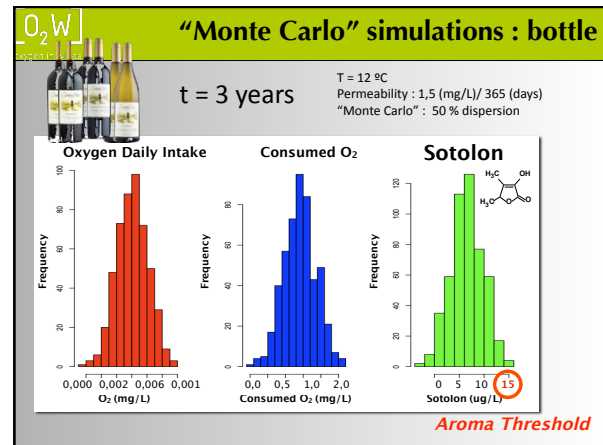
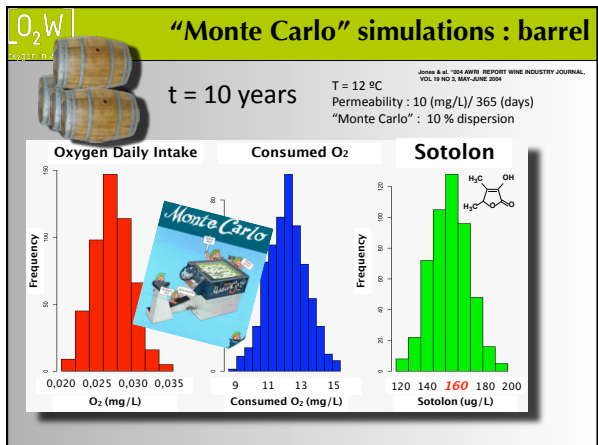
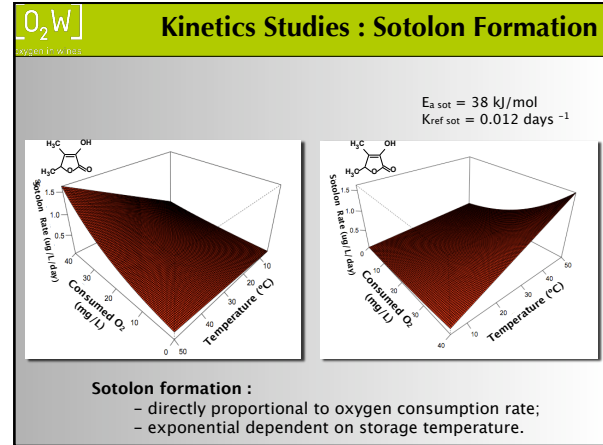
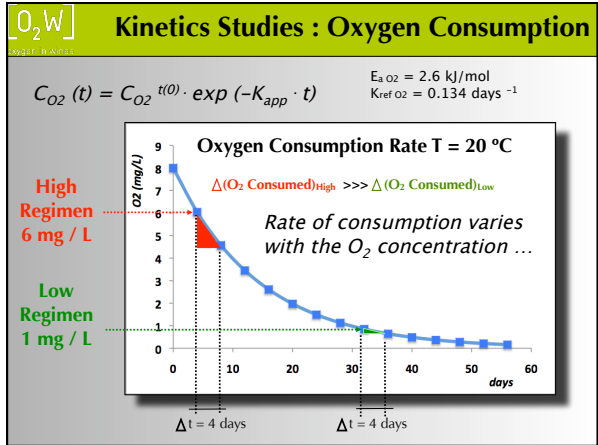
- [O<sub>2</sub>W]** Workflow
- oxygen in wine
1. Sensory Information
  2. Key-Molecules Identification
  3. Mechanisms of Formation
  4. Kinetic Measurements











In order to optimize “Sensory Quality” three conditions must be addressed :

1. “Brand Key” Oxygen dependence;
2. Kinetic parameters must be collected ( $E_a$ ;  $K$ );
3. Oxygen regimes of the container need to be provided.