



## Sparkling Beverage With Reduced Carbon Footprint

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### The Invention

A method of enhancing the aroma of a wine or beverage conducts flavorful volatiles from a separately occurring fermentation process as driven by the expressed carbon dioxide of the fermentation process. As well as capturing flavorful volatiles that would otherwise be lost, the process "recycles" carbon dioxide reducing the released carbon dioxide for a given quantity of produced sparkling beverage.

#### Tech Fields

- [Animals, Agriculture & Food : Food processing](#)

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