Global Trends - Wine Industry Key Elements

Five Ways Science Will Change The Way We Drink

The basic process to make beer hasn't changed much over time: grains, which often go through an initial malting process, are "mashed" (steeped in hot water) to release sugars. Yeast consumes that sugar and turns it into alcohol. The process for wine is similar: grapes are harvested then pulped, then the yeast ferments the mixture. The basics may have stayed the same, but we've iterated on the process to make more booze at once, and we tweak parts of the process to imbue the brews with different, creative flavors. The reason is clear: humans love enjoying the occasional alcoholic beverage, and we aren't going to stop anytime soon. In fact, we continue to develop new techniques and innovations to help us drink differently or, sometimes, better.

Here are five ways your booze might be different in the near future.
1. Warmer Climes Mean More Dime For Your Wine
2. Imitation Vintage
3. Subterranean Fermentation
4. Capturing Wild Yeast
5. Engineered Yeast

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EU hits deadlock over license for Roundup herbicide

EU countries hit deadlock on Thursday on the future of weed-killer glyphosate that some experts say causes cancer, with the European Commission urging them to reconsider its proposal to allow its use to continue for five years. Europe has been wrestling for two years over what to do with the chemical, a key ingredient in Monsanto Co's top-selling weed-killer Roundup. The chemical has been used by farmers for more than 40 years, but its use was cast in doubt when the World Health Organization's cancer agency concluded in 2015 it probably causes cancer.

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