



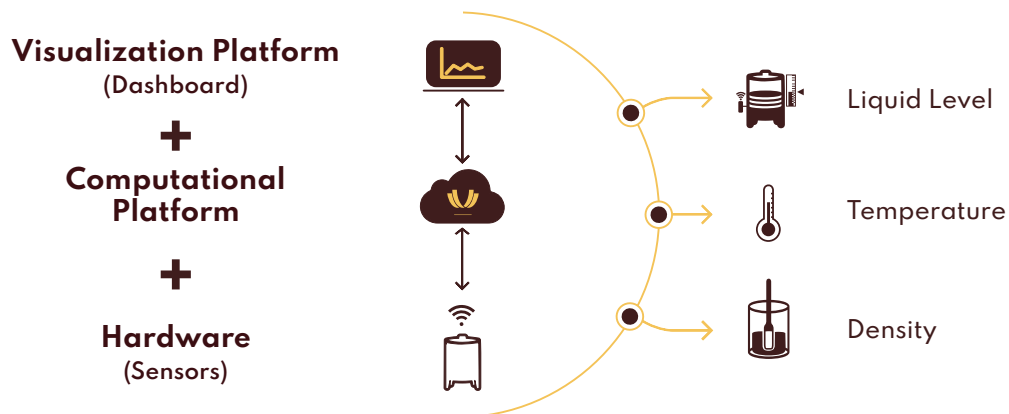
winegrid

Smart Oenology



Fermentation Monitoring System

THE WINEGRID'S FERMENTATION MONITORING SYSTEM IS AN INNOVATIVE TECHNOLOGY



Monitoring wine fermentation, until recently, was mostly a manual, reactive and time-consuming process. With WINEGRID it becomes a **remote, real-time, proactive** and a **predictive** process.

NEW

FERMENTATION AUTO DETECTION

Through an **Artificial Intelligence** engine, WINEGRID system **automatically detects** fermentation events.

FERMENTATION ENDED

STUCK FERMENTATION

FERMENTATION STARTED

The data collected by the sensors is processed by a software and computational platform with an Artificial Intelligence engine, which allows producers and oenologist to:

- monitor the whole fermentation kinetics.
- know when fermentation has started.
- know when there is stuck fermentations.
- know when the fermentation is over.



wineplus WP1110



DENSITY, TEMPERATURE AND LIQUID LEVEL

Wireless connectivity

Plug & Play

Optimized for tanks

Winegrid platform compatibility

Configurable RGB alarm

Monitor of fermentation kinetics events (start, stuck and end)

- **Monitors Temperature and Density with the precision technology OenoSensing®** – ensuring a precision rate of 99,9% and an accuracy rate of 99,8%;

NEW

- **Monitors Liquid Level**– optimize nutrition by estimating the volume of liquid to ferment.

- **Optimized for tanks;**
- **Reliable and rugged measurements** – each sensor was designed to do more than 30.000 final measurements (approx. 12.000.000 intermediate readings);
- **Stainless steel 304 enclosure** – prepared for an intensive use;
- **Food Compatible solution** – ensures that all parts in contact with wine or must do not interfere with the final product quality;
- **Patented Design** – optimized for indoor and outdoor use;
- **LoRa communication** – allows a long range communication (up to 2000m in line of sight) and fast and reliable data transfer;
- **Visual alarm (RGB LED)** – pre-configured in WINEGRID Dashboard. The user can easily check what's happening with the must/wine just by looking to the sensor on the winery floor;
- **Easy Cleaning and Maintenance** (no loose parts).
- **Warranty up to 5 years** (with WINEGRID Plan) – giving the oenologist and the winemaker the peace of mind of not worrying with the hardware warranty for an extended period.



OenoSensing®
Technology



Optimized for tanks



Easy Cleaning



Easy Maintenance



Food Safe



Stainless Steel



Stainless Steel



LoRa



IP65



Warranty

wineplus WP1100



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WINEGRID platform compatibility

Monitor of fermentation kinetics events (start, stuck and end)

- **Monitors Temperature and Density with the precision technology OenoSensing®** – ensuring a precision rate of 99,9% and an accuracy rate of 99,8%;

NEW

- **Monitors Liquid Level** – optimize nutrition by estimating the volume of liquid to ferment.

- **Optimized for tanks;**
- **Reliable and rugged measurements** – each sensor was designed to do more than 30.000 final measurements (approx. 12.000.000 intermediate readings);
- **Polycarbonate enclosure** – prepared for an intensive use;
- **Food Compatible solution** – ensures that all parts in contact with wine or must do not interfere with the final product quality;
- **Design** – optimized for indoor and outdoor use;
- **LoRa communication** – allows a long range communication (up to 2000m in line of sight) and fast and reliable data transfer;
- **Easy Cleaning and Maintenance** (no loose parts).
- **Warranty up to 5 years** (with WINEGRID Plan) – giving the oenologist and the winemaker the peace of mind of not worrying with the hardware warranty for an extended period.



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Technology



Optimized for tanks



Easy Cleaning



Easy Maintenance



Food Safe



Polycarbonate



Stainless Steel



LoRa



IP65



Warranty

VISUALIZATION PLATFORM DASHBOARD



With WINEGRID's Dashboard you can have an overview of your winery status and still have detailed information of all monitored vats, barrels and other units. It is an online based platform where the winemaker has access to profile analysis, alarms, task lists, traceability, smart alerts and much more.



MULTIPARAMETER MONITORING

Through WINEGRID's dashboard, the winemaker can access to different and important parameters in real-time.



ARTIFICIAL INTELLIGENCE

The Platform uses Artificial Intelligence Engine to show smart notifications of events yet to happen, proactively, helping the winemaker prevent issues with the production.



CUSTOMIZABLE ALERTS AND NOTIFICATIONS

Customize your own alerts taking into account your specific needs for the winemaking process. For example: the Dashboard can alert you when a specific temperature, liquid level or fermentation value is reached.



THE WINERY IN THE PALM OF YOUR HAND.

SIMPLE.
EASY.
ANYTIME.
ANYWHERE.

User-friendly and remote access to all the sensing units in your winery on a computer, tablet or smartphone.

- Overview
- A.I. Setup
- Compare
- Notes
- Manage
- Pairing
- Export Data
- More



— Benefits —



Monitor in real time, anytime anywhere



Improve profitability - the system allows a reduction of monitoring costs in investment and on recurring costs, as also, with the energy management features available, can even help wineries save on their electricity bills without compromising wine quality;



Save-time - with the WINEGRID Systems installed it is not necessary the usual manual sampling of the fermentation vats, and all the time implied on the process;



Detailed control of the fermentation process and kinetics - due to the new Artificial Intelligence Engine, the producer or winemaker can have a proactive approach based on predictive information about the wine fermentation process;



Reduce winery waste - Manual sampling in Tanks/vats could mean a sampling waste of many liters of wine/must a day. With WINEGRID Fermentation Monitoring System the sampling waste is reduced by up to 100%. The real-time, monitoring with predictive capabilities also means that the overall waste generated by fermentation tanks failure is reduced by up to 100%;



Highly scalable solution - the multi-parameter measuring sensors connect to the company's cloud-based service, which is fully scalable to thousands of sensors units and users, thereby eliminating the need to invest in many technologies for monitoring production. Moreover, the Software is open allowing winemakers to add their own manual measurements to complement with other parameters or even replace sensor sourced data;



Precise and accurate analysis: with more than 20 million measurements made so far, the company's proprietary density reading technology, Oenosensing, delivers a precision rate of 99,9% and an accuracy rate of 99,8%.