

Smart Oenology



winegrid
Smart Analytics

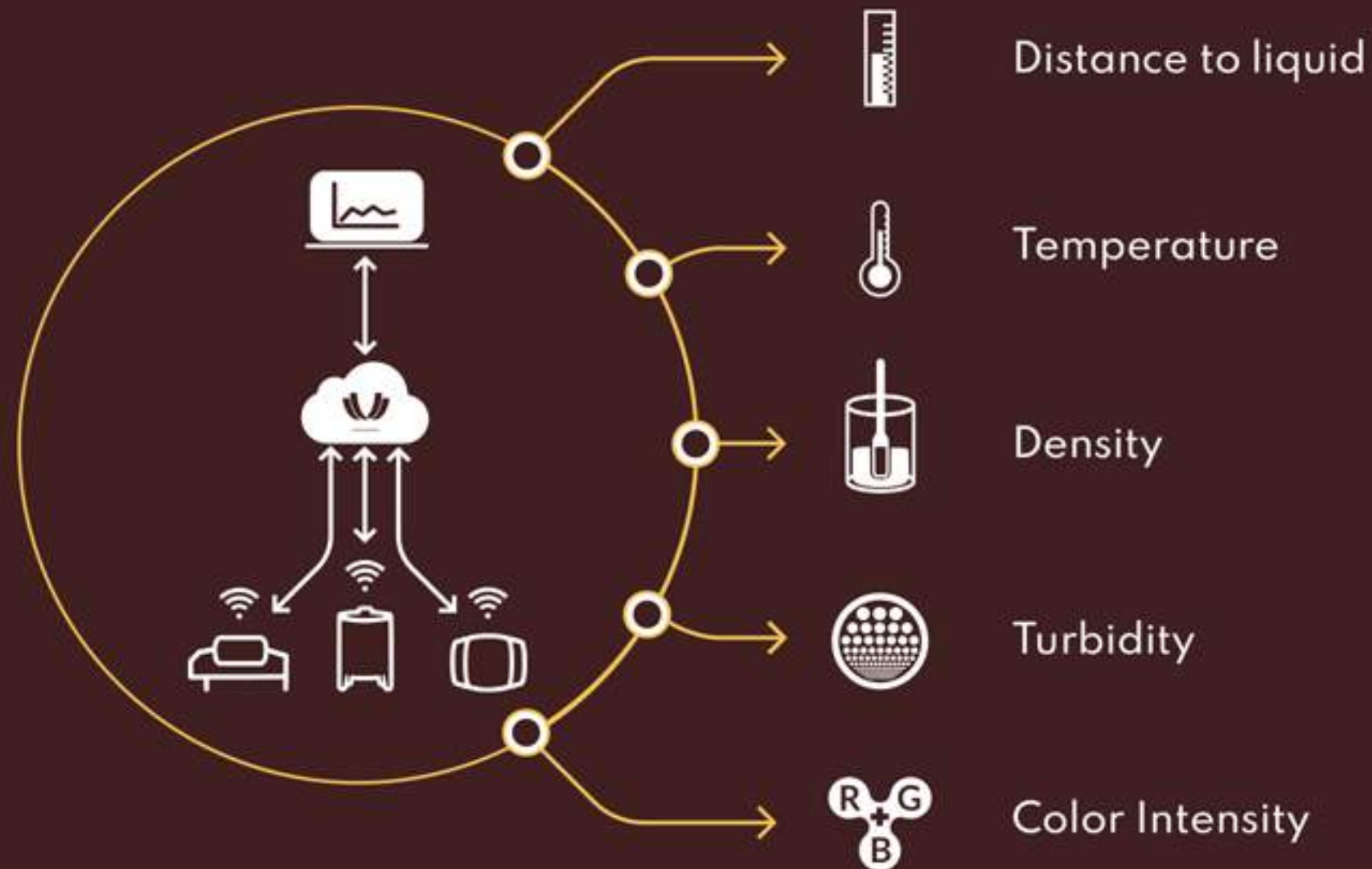
A fully integrated **remote** and **real-time** solution for

smart monitoring of the **winemaking** process



MULTIPARAMETER MONITORING

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



VISUALIZATION PLATFORM DASHBOARD



The entire winery in one place



MULTIPARAMETER
MONITORING



ARTIFICIAL
INTELLIGENCE



CUSTOMIZABLE
ALERTS AND NOTIFICATIONS

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.

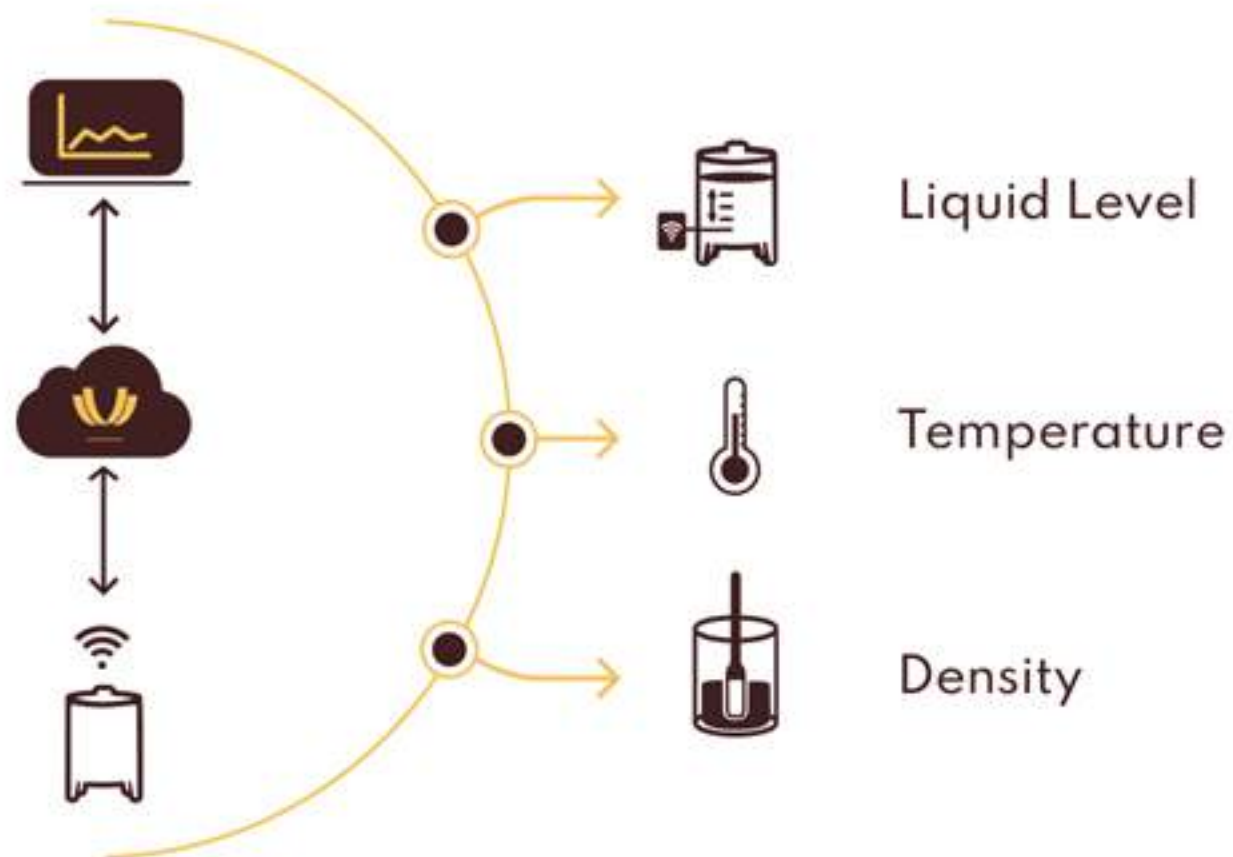


**Withstands the most
demanding conditions**



THE WINEGRID'S **FERMENTATION MONITORING SYSTEM** IS AN INNOVATIVE TECHNOLOGY

VISUALIZATION PLATFORM
(Dashboard)
+
COMPUTATIONAL
PLATFORM
+
HARDWARE
(Sensors)



Fermentation Monitoring System

Monitors **Temperature, Density** and **Liquid level**
with the **precision technology**

OenoSensing®

Fermentation Monitoring System

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











Visual RGB LED Alarm

Check what's happening with the wine just by looking to the sensor on the winery floor

With more than **16 million** configurable colors, you can set a large number of alarms in the visualization platform **Dashboard**.
The alarm is visualized by a color change of the **WINEGRID**'s illuminated logo.

-  Level is too low! 
-  Density below 1kg/m³ 
-  High temperature! 



Fermentation Monitoring System


wineplus WP1100 





SENSOR FOR REMOTE AND REAL-TIME MONITORING OF WINE FERMENTATION

Detailed control of the fermentation process and kinetics | Save-time
Precise and accurate analysis | Reduce winery waste | Highly scalable solution | Improve profitability



Temperature 

Liquid level 

Density 



Fermentation Monitoring System

barrelplus BP1000 | BP1010



SENSOR FOR REMOTE AND REAL-TIME MONITORING OF WINE FERMENTATION

Detailed control of the fermentation process and kinetics | Save-time
Precise and accurate analysis | Reduce winery waste | Highly scalable solution | Improve profitability



Temperature



Density





Exclusive global distributor

The Connected Bung

e-bung



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SENSOR FOR REMOTE AND REAL-TIME MONITORING OF THE MATURATION PROCESS

Optimization of time management devoted to the topping up process and monitoring wines and spirits in barrels.
Avoid oxidation and development of undesired microorganism, such as Brettanomyces and/or Acetobacter.

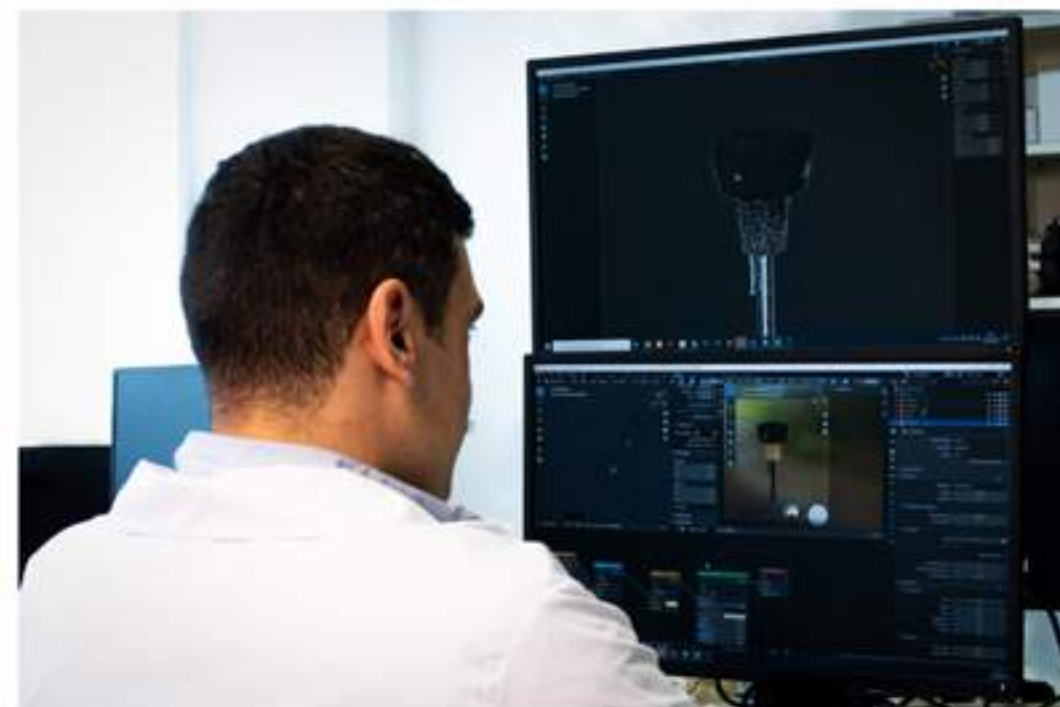


- Distance to liquid
- User Handling
- Temperature



The Innovative Character

of the company is based on its extraordinary human capital with >15 skilled collaborators in the areas of Oenology, Electrical Engineering, Physical Engineering, Mechanical Engineering, Data Science, Chemistry, and more. This team, with some members accumulating more than 20 years of experience in sensors design, place WINEGRID in a unique position to be a reliable strategic innovation partner for winemakers.



TESTIMONIALS



OSVALDO AMADO

DIRECTOR OF OENOLOGY AT GLOBAL WINES GROUP

"WINEGRID technology is the most revolutionary technology in the last 5 or even 10 years. In some wineries and producers, it takes two or three people dedicated full time to be able to measure the density and, consequently, the fermentation kinetics. In our specific case, we used to manually collect measurements in the morning and at night, with this technology we have a continuous monitoring of the fermentation kinetics of the various deposits that we have in fermentation. A careful fermentation, well monitored, means measuring what is happening at all times and thus we know when and how to intervene. WINEGRID monitoring systems are, therefore, a very useful tool."



ANTÓNIO SOUSA

CHIEF OENOLOGIST AT AB VALLEY WINES

"With the WINEGRID technology the fermentation process is now analyzed in real-time with high precision data. We have more detailed control of the process and the winery saved money in human resources. The savings in waste of must or wine due to better monitoring and reduced manual sampling are also expressive."



ANTÓNIO GRAÇA

DIRECTOR OF RESEARCH AND DEVELOPMENT AT SOGRAPE

"Previously, we used to collect a sample manually and then take it to a laboratory to be analysed by laboratory equipment. This new WINEGRID technology allows us to do the analysis on the spot and do it repeatedly as often as they are necessary. This offers much greater reliability on the analysis and also the possibility to control in real time what is happening inside a tank with fermenting must." *in SIC Notícias*



JOSÉ CUEVAS

R+D & INNOVATION IN ENGINEERING LEADER
VIÑA CONCHA Y TORO'S CENTER FOR RESEARCH AND INNOVATION

"Thanks to WINEGRID, we were able to monitor the evolution in the density of our wines online and in real time during pilot fermentation tests on the 2020 vintage, which contributed key information to the winemaking decision process. These achievements played a significant role in the development and implementation of an IoT infrastructure and a platform to manage winemaking processes in our wine cellars."





winegrid

Smart Oenology.





Your time. Your wine.