



Blanc



Exclusive global distributor: SEGUIN MOREAU
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winegrid

e-bung

THE CONNECTED BUNG



Smart Oenology



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At the cutting edge of precision oenology

WINEGRID® is pioneering breakthrough innovations in the digitization and real-time monitoring of the winemaking process.

The **e-bung** is a WINEGRID® product that was designed in conjunction with the R&D Department at the SEGUIN MOREAU cooperage.

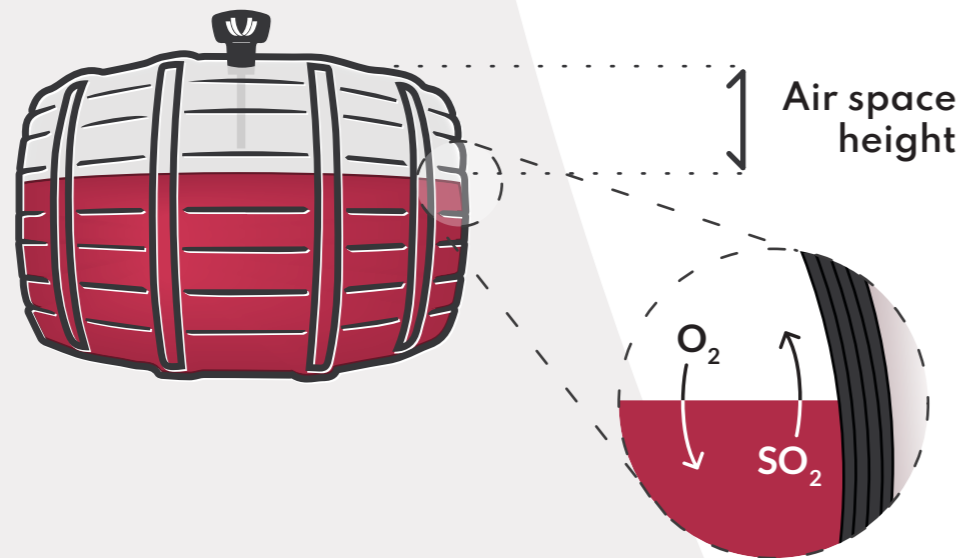
The WINEGRID® **e-bung** offers a new solution for better control of maturation in barrels, aiding the winemaker and the oenologist in their decision making.

Smart Oenology



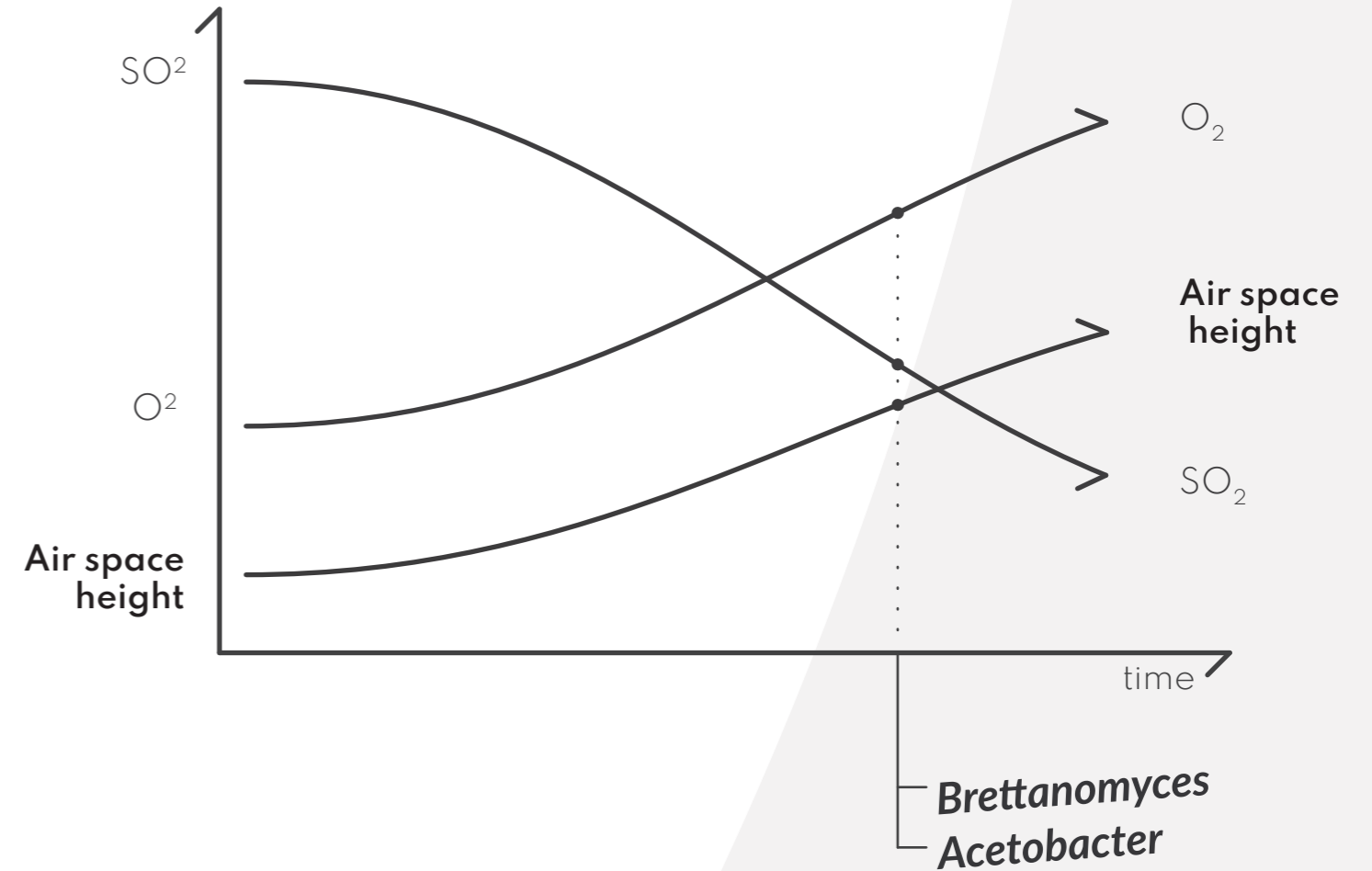
Perfect management of topping Challenge

The air space in a barrel initially consists of CO² (the wine's initial degassing phase), but gradually gains oxygen. The wine in contact with this space tends to take in more oxygen and lose more free SO² than wine in the rest of the barrel.



When the barrel is filled, the wine penetrates into the pores in the wood, consumes some of the oxygen and creates negative pressure inside the barrel. This distorts the resources used to compensate periodically for drops in wine levels. The **e-bung** allows you to see whenever the wine level actually falls, and thus to monitor changes to the air space height in real time.

This supply of oxygen has positive effects (removing sulfurous odors, opening up aromas) but also has its risks (formation of oxidation aromas to the detriment of fruity notes, sensation of dryness).



Loss of SO² from the wine in contact with the air space can promote the development of detrimental microflora such as Acetobacter and/or Brettanomyces. The intensity of this reaction is closely linked to the height of the air space and to the temperature of the wine during the maturation process.

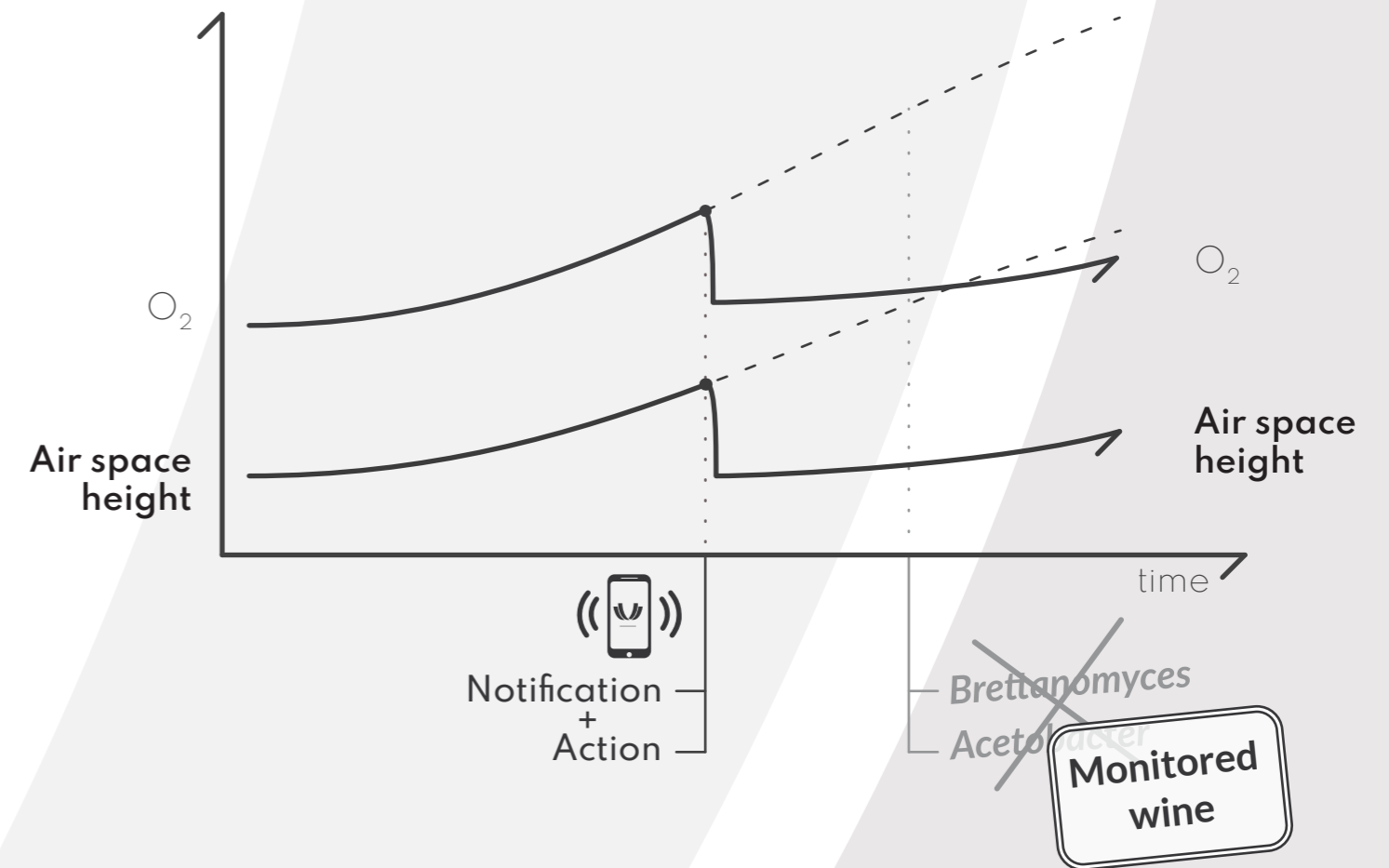


e-bung

THE CONNECTED
BUNG

The WINEGRID® connected bung therefore enables the optimization of time management devoted to topping up and monitoring wines and spirits in barrels.

The bung measures the liquid level (in mm/inches) and the temperature (in °C/°F) at a frequency you select. You can configure the **e-bung** so that it warns you if the air space is becoming too large, in order to prevent the development of *Brettanomyces* and/or *Acetobacter*.



The bung is made of food-grade silicone that complies with the European (EC) Regulation 1935/2004 of the European Parliament and of the Council and the Food Contact Regulations of the French Official Journal 25/11/92.

The temperature and level sensors are made of 316 stainless steel in accordance with NP EN 10212:2004 + A1:2008.

Certificates are available upon request from contact@winegrid.com



WINEGRID® seeks to provide the winemaking industry with technologically innovative solutions at reasonable prices.



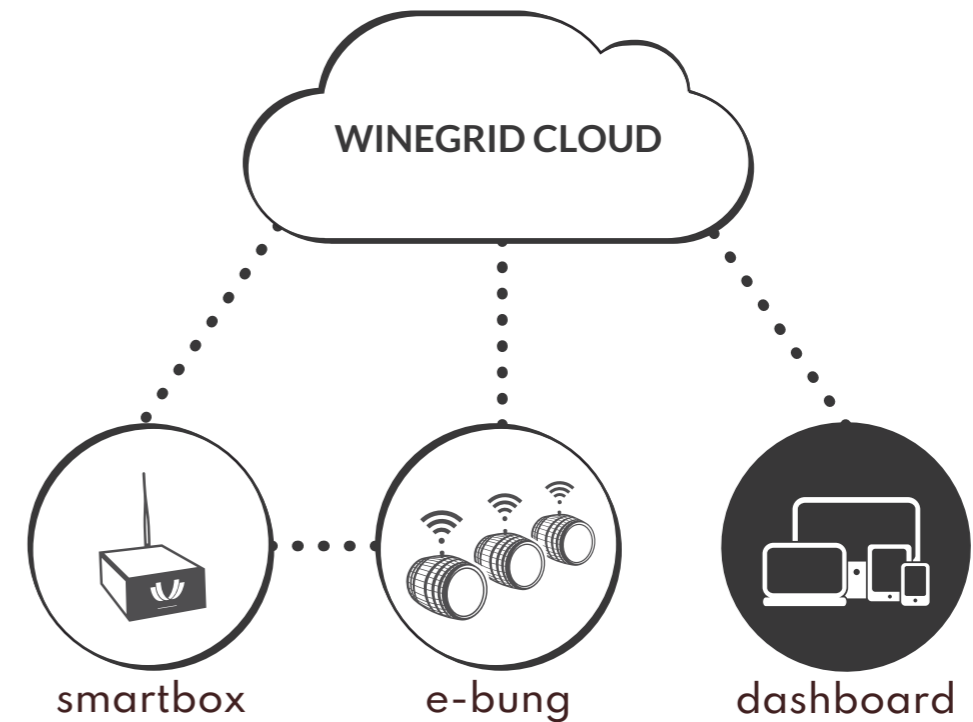
Improve knowledge of the cellar



Real-time monitoring of oenological risks



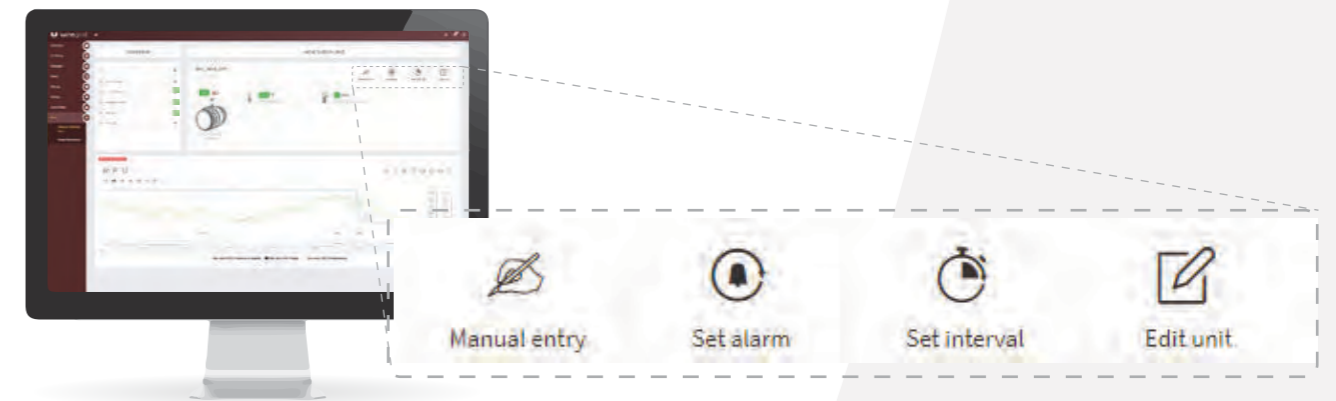
Oenological testing
Creation of a technological scheme for maturation



Connection via the WINEGRID® smartbox

The **e-bung** connects directly to the WINEGRID® Cloud via the local Wi-Fi network using simple configuration. The smartbox makes configuring the system quick and easy.

You can read the data on the website dedicated to these measurements, visible in real time on a variety of devices such as PC, tablet or smartphone.



The bung's functionality allows you to:

- Save and view temperature and distance to liquid measurements
- Choose the measurement frequency (e.g. one measurement per day)
- Create email alerts based on user-defined rules, which can combine both measurement parameters (e.g. if the temperature is higher than 60°F and the air space is larger than 2 inches).



WINEGRID® PRODUCTS

e-bung

Real-time analysis sensors for wine maturation

Liquid Temperature

Operating range	[14 ; 185] °F [-10 ; 85] °C
Resolution	0.18 °F 0.1 °C
Precision	± 0.9 °F ± 0.5 °C

Liquid level

Operating range	[0 ; 4.72] inches [0 ; 120] mm
Resolution	0.04 inches 1 mm
Precision	± 0.08 inches ± 2 mm

Power source

3 x alkaline batteries in LR6 (AA) format

Bung hole size

Thanks to its removable silicon adapter, the e-bung fits any conical bung hole size from 45 to 52mm.



smartbox

Network equipment

Up to 1,200 sensors
(measuring once a day)

WINEGRID® PLAN

WINEGRID® offers an annual Plan that includes the following services.



Remote access on any device



Real-time monitoring



Option of integration with the client's current management software



Complete data traceability
Unlimited data collection



Customization of alarms, notes, reports, data comparisons, etc.



Regular software updates with new functionality



Two-year guarantee and technical support from WINEGRID®
* Warranty extension up to 5 years



Unlimited access to historic data

* Terms and conditions apply

Our unlimited functionality is subject to fair use of the platform



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