



WINEGRID technology offers innovative and integrated solutions for remote and real-time monitoring during the entire winemaking process. The information obtained by sensors is analyzed and interpreted through advanced algorithms and artificial intelligence (AI) within a computational system. The information is then collected in a digitalized visualisation platform, the WINEGRID Dashboard, that allows for a secure and reliable overview of the situation at the winery at any time. WINEGRID allows winemakers to act proactively and easily achieve the desired winemaking goals.

winegrid.com

## OPTIMIZE THE WINEMAKING PROCESS SOLUTIONS FOR MONITORING WINEMAKING STAGES



**CONTINUOUS MONITORING**  
of the entire process in  
real-time and remotely



**HIGH ACCURACY AND RELIABILITY**  
in data collection and processing



**GREATER OPERATIONAL EFFICIENCY**  
by improving human resource  
management and reducing costs



**LESS WINERY WASTE**  
by reducing must and wine losses



**PRESERVATION OF WINE QUALITY**  
by preventing defects



**PROACTIVE SYSTEM**  
that allows for immediate intervention



**TRACEABILITY OF OPERATIONS**  
and analysis of process evolution



**ADJUSTABLE AND ADAPTABLE**  
to winemaker needs  
through customizable alerts

### TANK ALCOHOLIC FERMENTATION

Two precise and accurate systems that measure liquid height, temperature and density while monitoring fermentation kinetics and yeast behavior.



#### Wineplus WP1110

Stainless steel casing with an innovative  
RGB LED visual alarm.



#### Wineplus WP1100

Polycarbonate casing.



### BARREL ALCOHOLIC FERMENTATION

#### Barrelplus BP1011

Measures temperature and density for better management  
of fermentation progress and yeast requirements.

### SECOND FERMENTATION

Two solutions for monitoring sparkling wine production that allow winemakers to monitor the evolution of pressure and, as a result, to achieve a consistent *perlage*. This proactive approach prevents pressure fluctuations, avoiding a reduction in quality.



#### e-aphrom

Designed for Champenoise method, measures  
temperature, pressure and detects bottle  
movement.



#### e-charmat

Designed for Charmat method, monitors  
temperature and pressure in tanks.



### BARREL MATURATION

#### e-bung

Monitors temperature, distance to liquid, and detects sensor  
movements, optimizing the management of top-offs. Better  
control of air space reduces the potential presence of oxygen, and  
helps prevent the development of microorganisms  
(*Brettanomyces* and/or *Acetobacter*), and therefore, SO<sub>2</sub> losses.



### WINERY ENVIRONMENT

#### smartcellar

Allows winemakers to monitor the temperature, humidity and CO<sub>2</sub> levels in the  
winery, offering movement detection as well. It helps provide a healthy and safe  
environment for the operator, while also controlling the environmental conditions  
that play an important role in ensuring final wine quality.



		FERMENTATION			SECOND FERMENTATION		MATURATION	ENVIRONMENT
		Density, Temperature and Liquid Level	Density and Temperature	Pressure, Temperature and Handlings	Pressure and Temperature	Distance to Liquid, Temperature and Handling	Temperature, Humidity, CO <sub>2</sub> and Handling	
	OenoSensing® Precision Technology	✓	✓	✓				
	Patented Technology	✓	✓	✓		✓		
	Patented Design	✓				✓		
	Designed for Bottles			✓				
	Designed for Tanks	✓	✓		✓			
	Designed for Barrels			✓		✓		
	Designed for Wineries						✓	
	RGB Alarm	✓						
	Wi-Fi Communication			✓		✓	✓	
MATERIAL TYPE	Probes	Stainless Steel 316L	Stainless Steel 316L	Stainless Steel 316L	Aluminum	ABS	Stainless Steel 316L	--
	Enclosure	Stainless Steel 304	Polycarbonate	Stainless Steel 304	Polypropylene	Aluminum	Polypropylene	ABS

### COMMON FEATURES



Food Safe



IP65



Easy Cleaning



Easy Maintenance



LoRa Communication



Connection via Smartbox



Warranty



Industry 4.0