

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 powerful algorithms 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 for allows immediate intervention



TRACEABILITY OF OPERATIONS
and analysis of process evolution



ADJUSTABLE AND ADAPTABLE
to winemaker's 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 Premium

Stainless steel casing with an innovative
RGB LED visual alarm.



Wineplus

Polycarbonate casing.



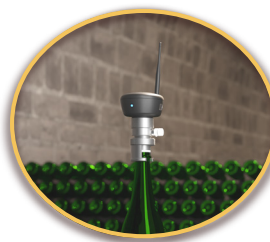
BARREL ALCOHOLIC FERMENTATION

Barrelplus

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, headspace, and detects sensor
movements, optimizing the management of top-offs. Better
control of headspace reduces the potential presence of oxygen,
and helps prevent the development of microorganisms
(*Brettanomyces* and/or *Acetobacter*), and therefore, SO₂ losses.



WINERY ENVIRONMENT

smartcellar

Allows winemakers to monitor the temperature, humidity and CO₂ 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.



Wineplus
Premium



Wineplus



Barrelplus



e-aphrom





e-charmat



e-bung



smartcellar

	FERMENTATION			SECOND FERMENTATION		MATURATION	ENVIRONMENT
	Density, Temperature, Liquid level / Volume and Fermentation kinetics	Density, Temperature and Fermentation kinetics	Density, Temperature and Sensor handling	Pressure and Temperature	Pressure and Temperature	Headspace, Temperature and Sensor handling	Temperature, Humidity, CO ₂ and Sensor handling
 OenoSensing® Precision Technology	✓	✓	✓				
 Patented Technology	✓	✓	✓			✓	
 Patented Design	✓					✓	
 Designed for Bottles				✓			
 Designed for Tanks	✓	✓			✓		
 Designed for Barrels			✓			✓	
 Designed for Cellars							✓
 RGB Alarm	✓						
 Wi-Fi Communication				✓		✓	✓
 Food Safe	✓	✓	✓	✓	✓	✓	
 IP65	✓	✓	✓		✓		
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



Easy
Cleaning



Easy
Maintenance



LoRa
Communication



Connection via
Smartbox



Industry 4.0
Solution