winegrid

Smart Oenology

- PORTFOLIO -

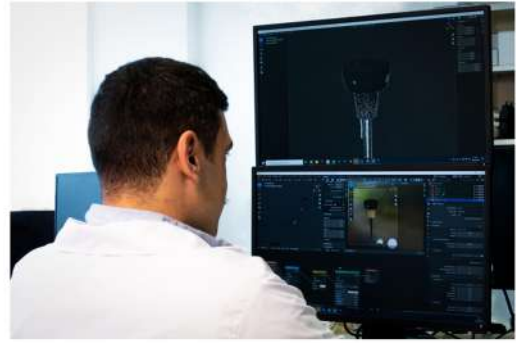# AT THE FOREFRONT OF PRECISION ENOLOGY

OUR MISSION

To improve the efficiency of winemaking through real-time vinification monitoring solutions
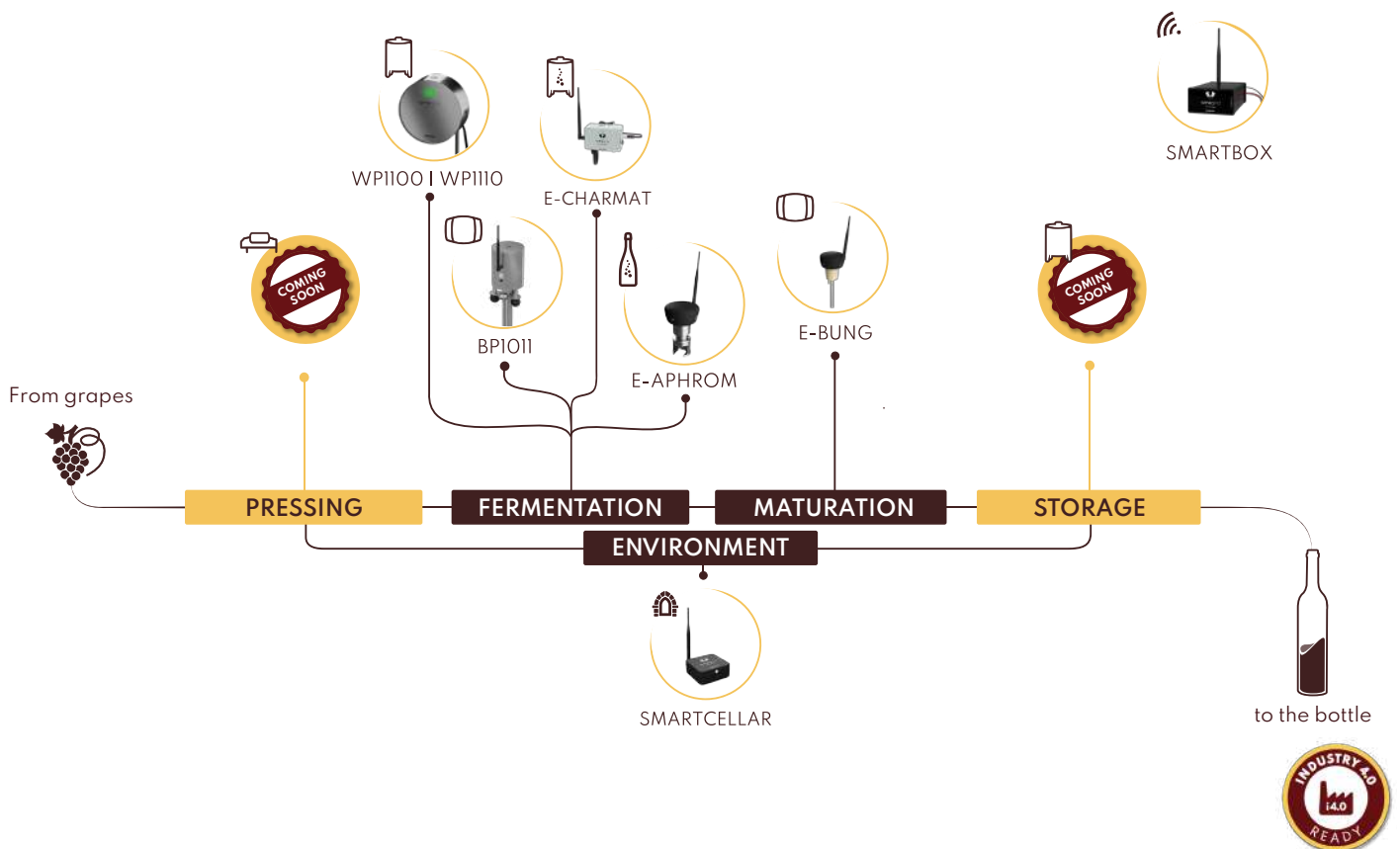
OUR VISION

To become the global leader in monitoring solutions for liquids:
IoT for liquids

OUR VALUES

— Passion
— Transparency
— Committment
— Loyalty
— Ethics

— Sustainability
— Excellence
— Honesty
— Team Work
— Creativity

WINEGRID DELIVERS A FULLY INTEGRATED **REMOTE** AND **REAL-TIME** SOLUTION FOR **SMART MONITORING** OF THE **WINEMAKING** PROCESS

WP1100 I WP1110

E-CHARMAT

SMARTBOX

COMING SOON

BP1011

E-APHROM

E-BUNG

COMING SOON

From grapes

PRESSING

FERMENTATION

MATURATION

STORAGE

ENVIRONMENT

SMARTCELLAR

to the bottle

INDUSTRY 4.0
i4.0
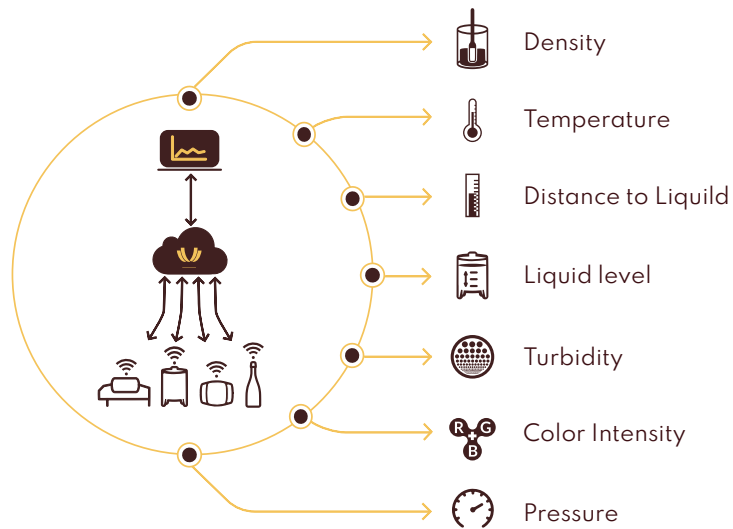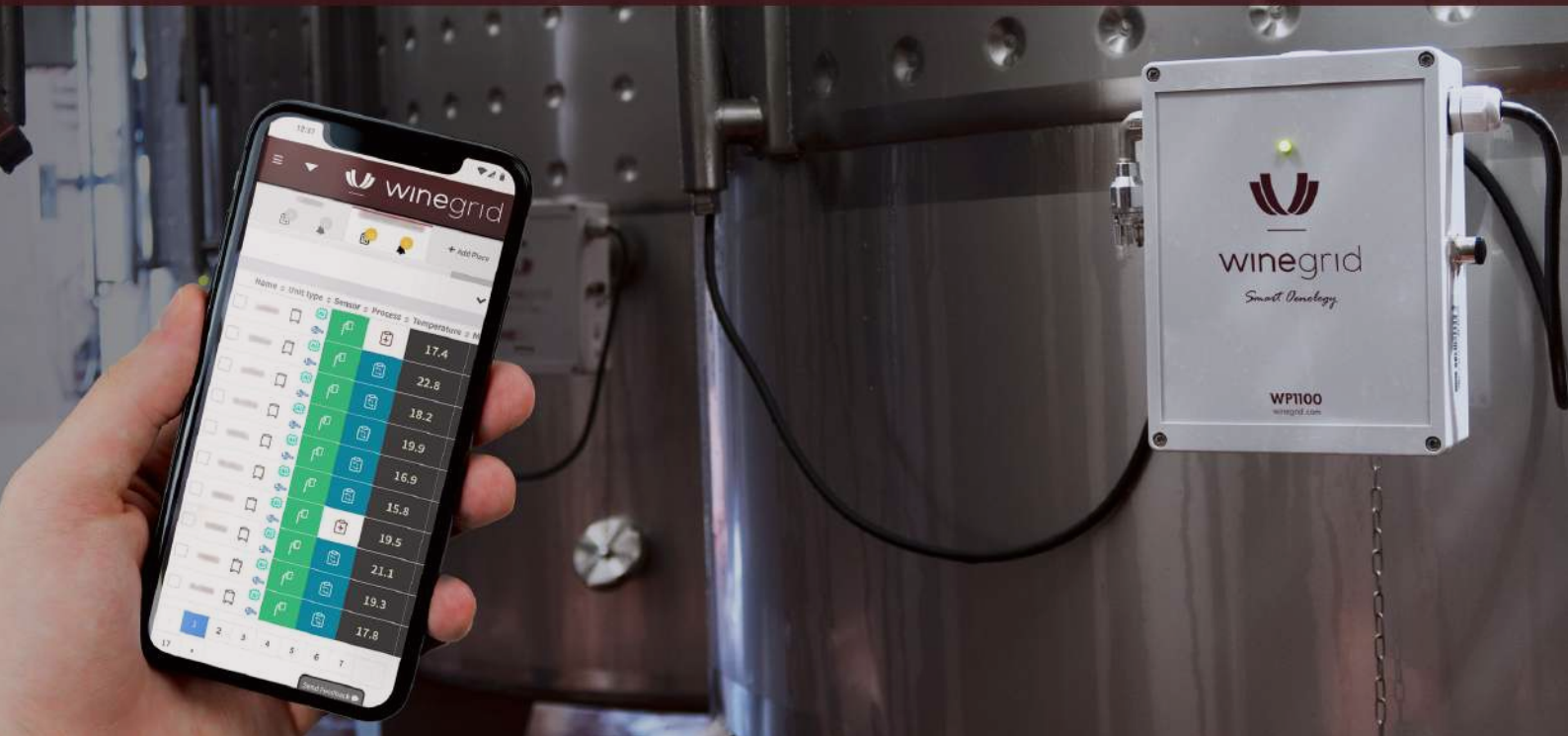READY

winegrid

Smart Oenology

A Winemaker's Unique Tool

WINEGRID develops and provides a fully integrated, real-time remote solution for smart monitoring of the winemaking process. Through its proprietary technology, composed of hardware (sensors), a computational platform with an Artificial Intelligence engine and a visualization platform, WINEGRID provides precise and accurate solutions for monitoring with relevant impact on operational efficiency, as well as for driving vinification precisely as desired.

The technology has already helped produce hundreds of millions of wine bottles around the world by monitoring and optimizing winemaking.

MULTIPARAMETER MONITORING

Through the WINEGRID Dashboard, the winemaker can access several relevant parameters in real-time.

- Density
- Temperature
- Distance to Liquild
- Liquid level
- Turbidity
- Color Intensity
- Pressure

AWARD-WINNING SOLUTION

DISTINCTION AWARD
Fermentation Monitoring
System
2018

INNOVATIVE PRODUCT AWARD
Fermentation Monitoring
System
2020

TECHNOLOGY INNOVATION AWARD
Digital Juice
System
2022

CROWD WRITING WINNER
WINEGRID
Solutions
2022

TECHNICAL NOVELTY AWARD
Second Fermentation Monitoring
System
2023

VISUALIZATION PLATFORM
WINEGRID DASHBOARD

The entire winery in one place

With WINEGRID Dashboard you can have an overview of your winery status and still have detailed information of all monitored tanks, 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.

Temperature

Density

Liquid height

MULTIPARAMETER MONITORING

Through the WINEGRID Dashboard, the winemaker can access various parameters in real-time.

Fermentation has started!

ARTIFICIAL INTELLIGENCE

The WINEGRID Dashboard uses an Artificial Intelligence engine to automatically detect fermentation events (Start, Stuck and End of Fermentation) and predict the end of an ongoing fermentation, enabling a proactive and predictive approach.

Customizable Alerts

CUSTOMIZABLE ALERTS AND NOTIFICATIONS

Customize your own alerts taking into account your specific needs for the winemaking process. For example: the WINEGRID 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 sensor units in your winery on a computer, tablet or smartphone.

WINEGRID'S WINEMAKING MONITORING SYSTEM

WHAT DO YOU GET?

✔ Remote and real-time monitoring

✔ High-accuracy and reliability in data collection

✔ Greater operational efficiency

✔ Preservation of wine quality

✔ Improved labor management

✔ Proactive and predictive decision-making

✔ Traceability of operations

FORGET ABOUT THIS!

✖ Time-consuming manual monitoring

✖ Manual samplings prone to human error

✖ High labor and cleaning costs

✖ Wine losses and lower quality

✖ Repetitive tasks without added value

✖ Reactive decision-making

✖ Difficulty in identifying and preventing problems

BENEFITS

Remote monitoring

Monitor in real-time, anytime, anywhere. User-friendly and remote access to all sensor units in your winery on a computer, tablet, or smartphone.

Greater operational efficiency

With the WINEGRID system, it is no longer necessary to carry out manual monitoring. This frees up time for other tasks, resulting in better management of human resources and organization of the time allocated for winery operations.

Accuracy and reliability

With tens of millions of accumulated measurements, the patented Oenosensing® technology offers unprecedented accuracy and reliability.

Preservation of wine quality

The ability to act proactively, enabled by the WINEGRID system's predictive information, allows for early intervention and, thus, the prevention of defects in wine, avoiding the reduction in quality and consequent devaluation of the brand and the final product.

Reduction of winery waste

Manual sampling, in most cases, not only results in the loss of liters of wine per day, but also the loss of large amounts of water used to clean tools and faucets. Due to the WINEGRID system, these losses are reduced up to 100%.

Process safety

Customizing alerts allow users to be notified when a certain limit is reached.

Traceability

The WINEGRID system allows for the traceability of operations and comparison of the process evolution in different batches.

Highly scalable solution

The WINEGRID system is modular with frequent updates and new features. The sensors connect to the Cloud WINEGRID service, which is fully scalable to thousands of sensors and users.
In addition, the solutions developed by WINEGRID integrate with each other, forming a completely remote, real-time monitoring system for different stages of the winemaking process.

Interoperability

Taking into consideration the growing number of IoT solutions, ERPs and monitoring systems on the market, the WINEGRID system was purposely designed to easily communicate with third-party systems thus becoming an integral part of the Cellar of the Future.

The fermentation process has a decisive impact on the phenolic component of your wine

CHALLENGES OF THE FERMENTATION PROCESS
(IN TANKS AND BARRELS)

— **HIGH OPERATIONAL COSTS**
due to the intensive use of resources in manual monitoring

— **REACTIVE DECISIONS**
due to manual sampling, decision making is reactive, not proactive or preventative

— **LOWER WINE QUALITY**
due to late reaction and potential insufficient monitoring

— **WINE LOSSES**
can impact the total process cost

— **MANUAL SAMPLING**
during fermentation which can only occur at the winery during working hours

— **LARGE CARBON AND WATER FOOTPRINT**
due to ineffective vinification processes

SOLUTION

THE WINEGRID FERMENTATION MONITORING *SYSTEM*

wineplus
OPTIMIZED FOR TANKS

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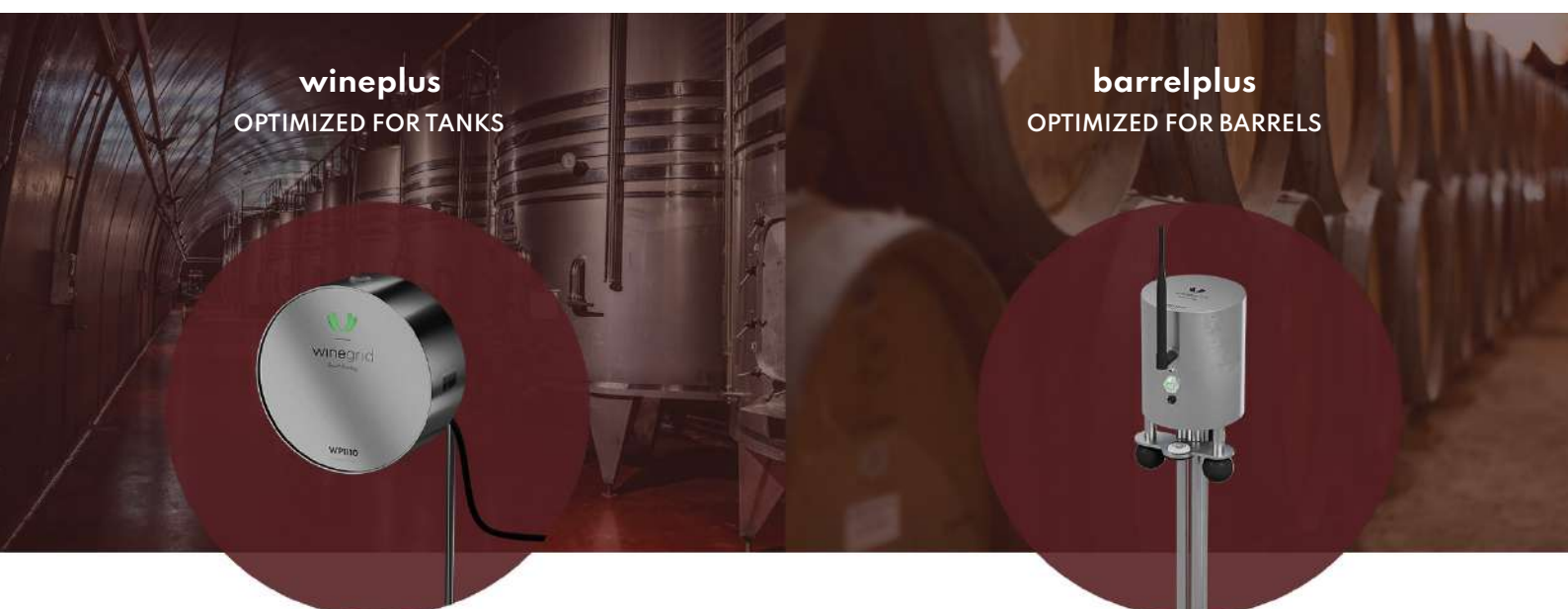
Monitoring wine fermentation, until recently, was mostly a manual, reactive and time-consuming process.
With **WINEGRID,** it becomes a **remote, real-time, proactive** and **predictive** process.

Fermentation Monitoring System
wineplus

OPTIMIZED FOR TANKS

DESIGN PATENT GRANTED DESIGN

TECHNOLOGY PATENT GRANTED TECHNOLOGY

Level is too low!

Density below 1000 kg/m³

High temperature!

winegrid

WP1110

FERMENTATION ENDED

STUCK FERMENTATION

FERMENTATION STARTED

INDUSTRY 4.0 READY i4.0

VISUAL RGB LED ALARM - Allows winemakers to immediately see if everything is okay just by looking at the sensor. With more than 16 million configurable colors, it is possible to set a large number of alarms in the visualization platform WINEGRID Dashboard. The alarm is visualized by a color change of the WINEGRID illuminated logo.

THE WINEGRID FERMENTATION MONITORING SYSTEM

OPTIMIZED FOR TANKS

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

Liquid Level

Temperature

Density
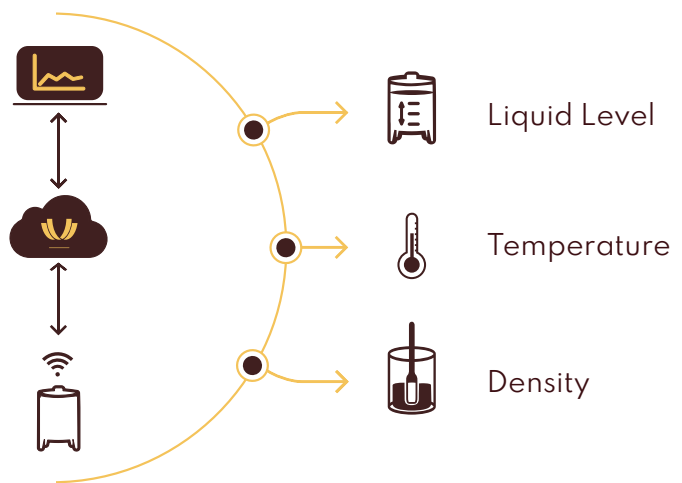
Fermentation Monitoring System
barrelplus
OPTIMIZED FOR BARRELS

FERMENTATION ENDED
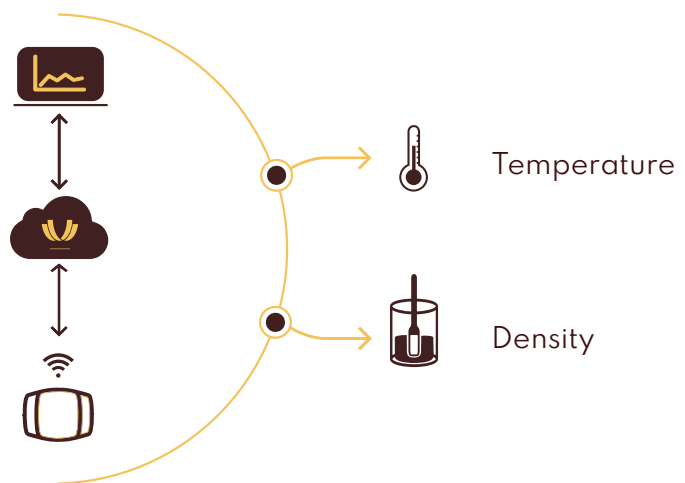
STUCK FERMENTATION

FERMENTATION STARTED

Bubbling system and silicone bung adapted to the barrel (optional)

# THE WINEGRID FERMENTATION MONITORING SYSTEM

OPTIMIZED FOR BARRELS

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

Temperature

Density

OENOSENSING® TECHNOLOGY

Oenosensing® technology ensures high precision and accuracy

Oenosensing® is a proprietary and awarded technology which measures temperature, density and liquid level in real-time by advanced algorithms together with Artificial Intelligence tools. The combination of these technologies will adjust the measurement iteratively, in order to acquire more and more precise and accurate data, until the final reading is provided. This process occurs in a very short period and, on average, is performed 400 times per final measurement.

Density (WINEGRID Sensor) — Density (Laboratory analysis)
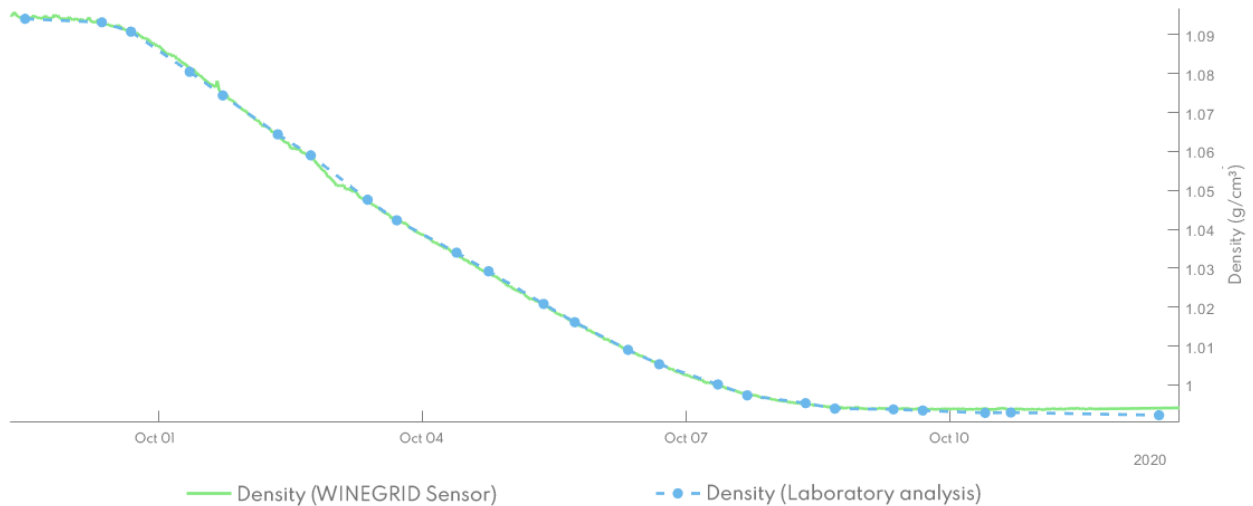
This way, the winemaker knows that one simple measurement is the result of the most advanced and precise technology. The use of this innovative technology allows for following the process with greater safety and reliability.

BENEFITS

The multi-award winning Fermentation Monitoring System helps producers and winemakers monitor the fermentation process remotely and in real-time with state-of-the-art technology that ensures a high rate of precision and accuracy.

DISTINCTION AWARD

INNOVATIVE PRODUCT AWARD

— EVENT DETECTION THROUGH AN ARTIFICIAL INTELLIGENCE ENGINE
WINEGRID systems automatically detect fermentation events (start, stuck and end of fermentation)

— MORE ACCURATE FOLLOW-UP OF YEAST BEHAVIOR
by monitoring fermentation kinetics allows for better control of the right time for additions (nitrogen, nutrition, etc.) in the appropriate amounts, due to the information provided by the system on the level or volume of the liquid

WINEGRID DASHBOARD

Real-time monitoring of the fermentation process allows for proactive decision-making to prevent possible fermentation problems and protect all sensory qualities of the final product.
Kinetics are based on the density reading performed in the last 24 hours and translates the behavior of yeast.

EXAMPLE OF FERMENTATION IN TANKS
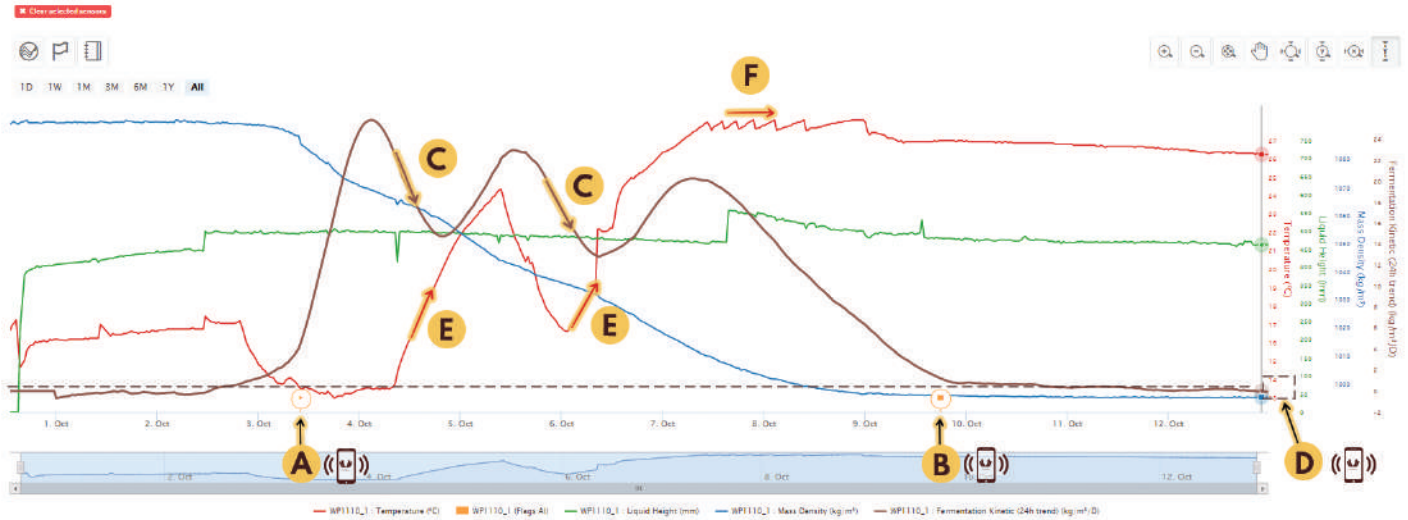
A AUTOMATIC DETECTION OF FERMENTATION BEGINNING

B AUTOMATIC DETECTION OF FERMENTATION ENDING

C DECREASE OF FERMENTATION KINETICS

D TEMPERATURE LIMIT DEFINED BY THE USER TO TRIGGER ALARM

E TEMPERATURE RISE TO INCREASE FERMENTATION KINETICS

F CONTROLLED TEMPERATURE FOR DEGRADATION OF RESIDUAL SUGARS
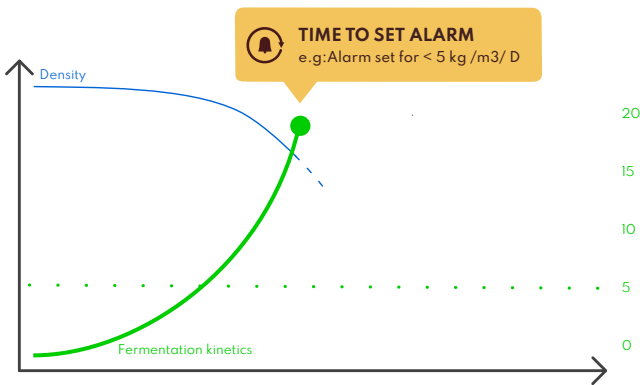
EXAMPLE OF FERMENTATION IN BARRELS
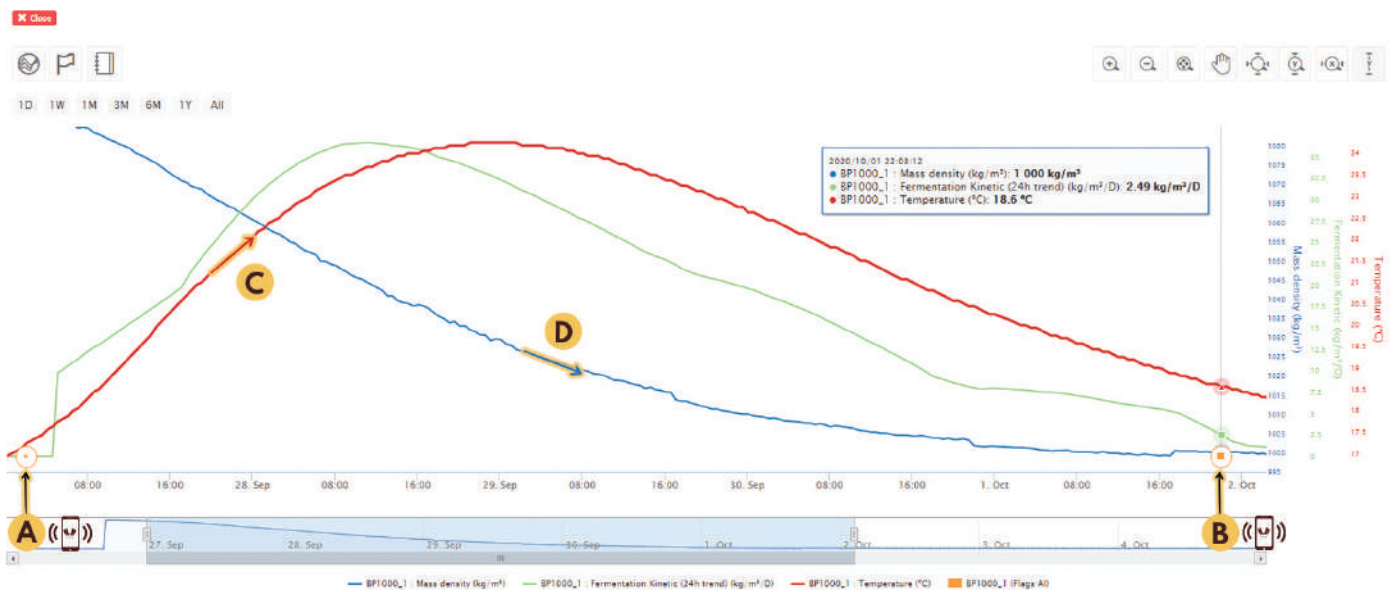
A AUTOMATIC DETECTION OF FERMENTATION BEGINNING

B AUTOMATIC DETECTION OF FERMENTATION ENDING

C TEMPERATURE RISE TO INCREASE FERMENTATION KINETICS

D DECREASE OF DENSITY
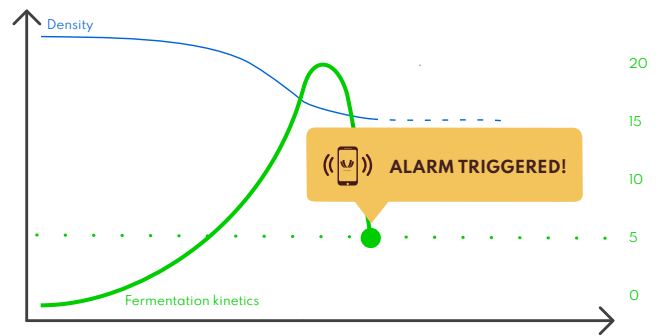
WINEGRID DASHBOARD

Reduced kinetics indicate delayed fermentation, which can lead to stuck fermentations, which translate into very high production costs. With the Fermentation Monitoring System and by monitoring the evolution of kinetics, it is possible to completely avoid stucks, maximizing fermentative activity.

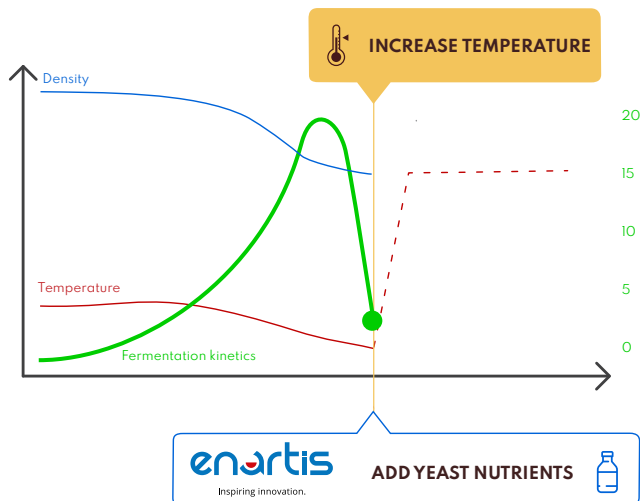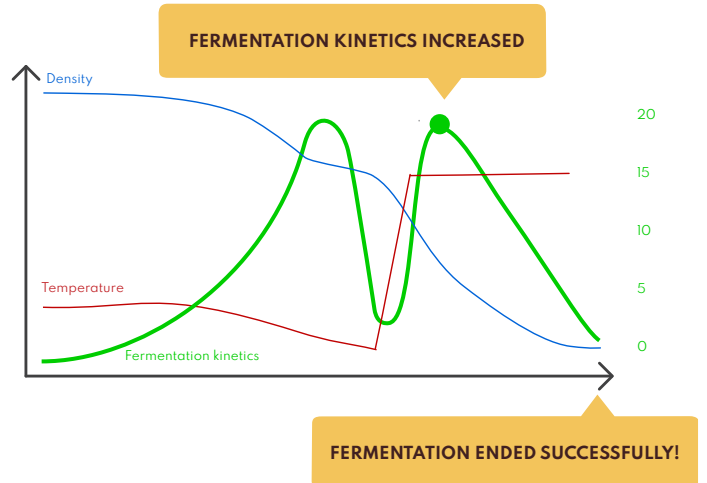## HOW TO PREVENT STUCK FERMENTATIONS

1. SET ALARM

TIME TO SET ALARM
e.g:Alarm set for < 5 kg /m3/ D

Density

Fermentation kinetics

20
15
10
5
0

2. GET NOTIFICATION

ALARM TRIGGERED!

Density

Fermentation kinetics

20
15
10
5
0

3. ACT ON TIME

INCREASE TEMPERATURE

Density

Temperature

Fermentation kinetics

20
15
10
5
0

enartis
Inspiring innovation.
ADD YEAST NUTRIENTS

4. RESULT: STUCK AVOIDED

FERMENTATION KINETICS INCREASED

Density

Temperature

Fermentation kinetics

20
15
10
5
0

FERMENTATION ENDED SUCCESSFULLY!

FERMENTATION PREDICTOR

Estimates the next days evolution of an ongoing fermentation

The fermentation forecast may be adjusted and/or compared with the insertion of expected different temperature(s) during the process. It is possible to set a new temperature or multiple temperatures and compare the new forecast with the current one.
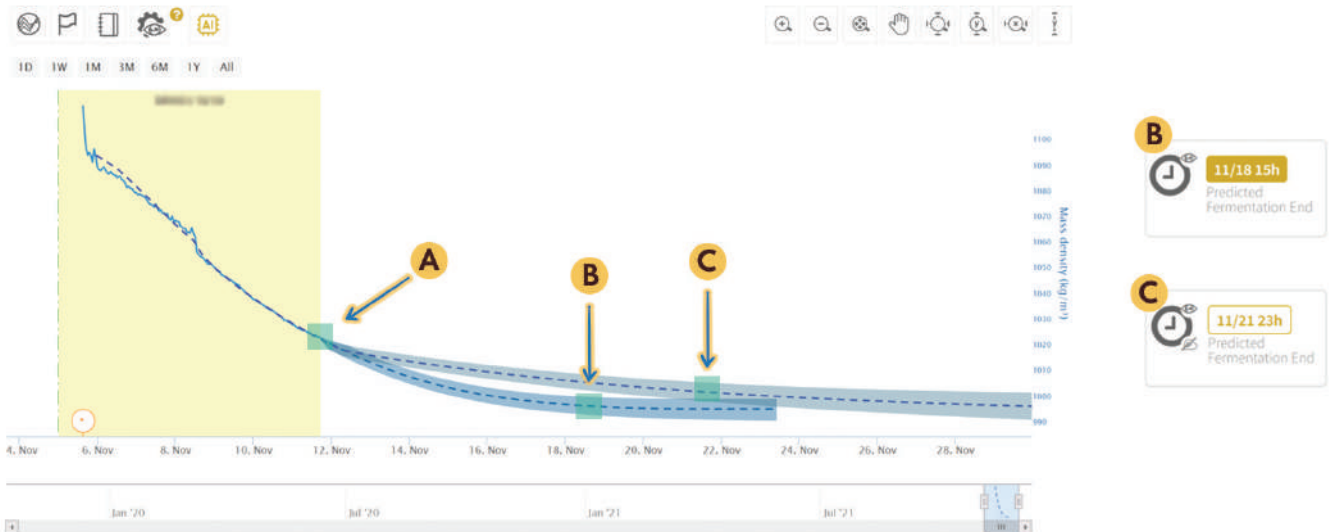
A SIMULATION OF A TEMPERATURE CHANGE

B ESTIMATED FERMENTATION END TIME

C NEW ESTIMATED FERMENTATION END TIME

BENEFITS

— **PROVIDES QUICK FORECASTING**
of the end of fermentation under current temperature conditions

— **ENABLES BETTER PLANNING**
of next fermentation processes

— **ALLOWS FOR COMPARISON AND ANALYSIS**
of fermentation evolution with different temperature conditions

— **CONTRIBUTES TO MORE EFFICIENT**
winery management during the harvest season

CHALLENGES OF THE SECOND FERMENTATION PROCESS
(IN BOTTLES AND TANKS)

— **HIGH OPERATIONAL COSTS**
due to the intensive use of resources in manual monitoring

— **REACTIVE DECISIONS**
due to the manual pressure measurement process, decision-making is reactive, not proactive or preventative

— **LOWER WINE QUALITY**
due to late reaction and potential insufficient monitoring

— **WINE LOSSES**
can impact part of the total process cost

— **MANUAL MONITORING**
during fermentation which can only occur at the winery during working hours

— **LARGE CARBON AND WATER FOOTPRINT**
due to ineffective vinification

— **PRESSURE FLUCTUATIONS**
may affect wine quality

— **OPERATOR EXPOSURE**
to the risk of bottle explosion

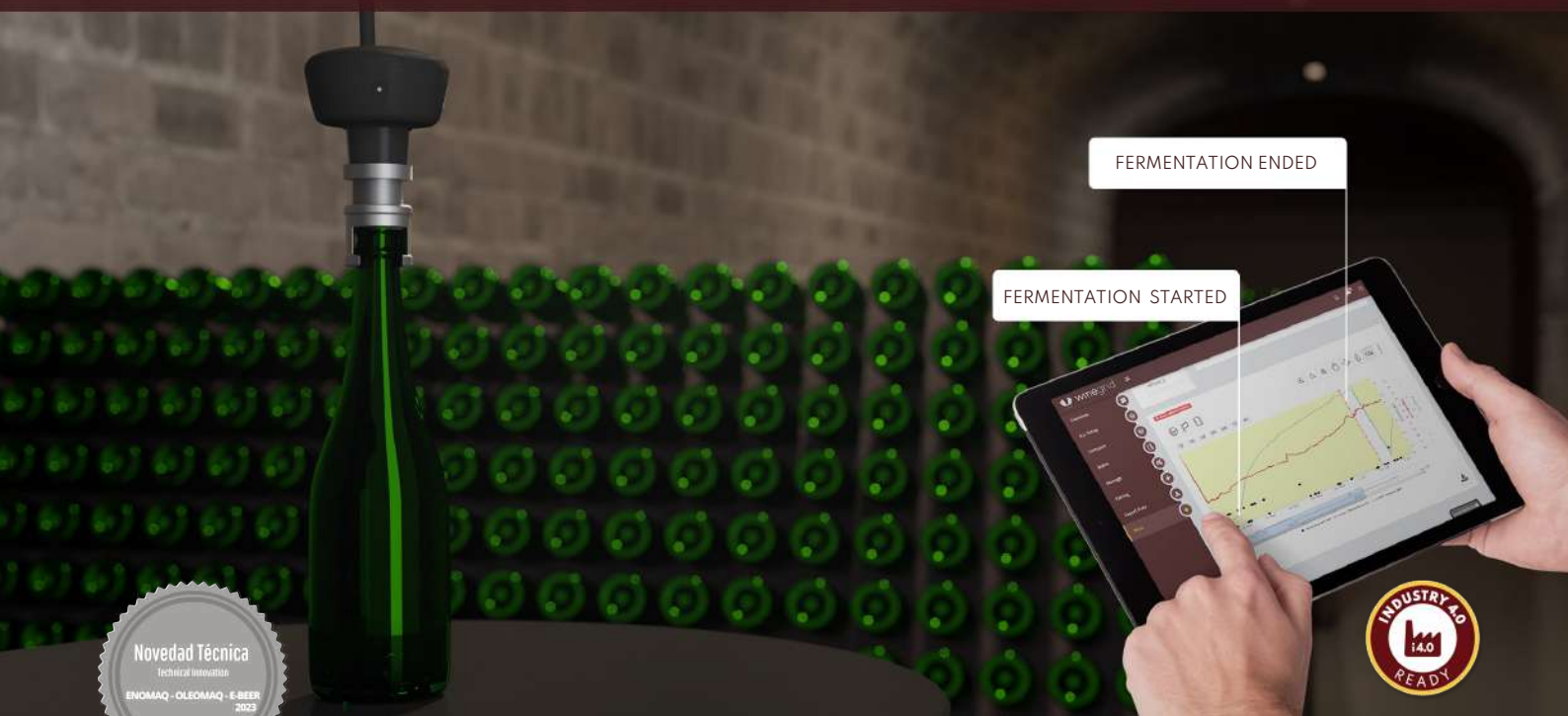— **NUMBER OF BOTTLES**
used to monitor second fermentation

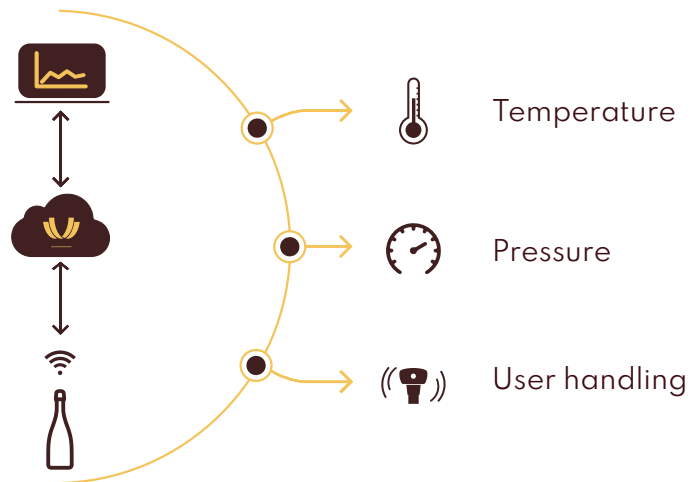# SOLUTION

THE WINEGRID SECOND FERMENTATION MONITORING SYSTEM

e-aphrom
Champenoise Method

e-charmat
Charmat Method

Second Fermentation Monitoring System
e-aphrom

OPTIMIZED FOR BOTTLES - *Champenoise* Method

FERMENTATION ENDED

FERMENTATION STARTED

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

Temperature

Pressure

User handling

BENEFITS

— **CONSISTENT PERLAGE**
Allows for monitoring the evolution of pressure throughout the second fermentation process. The ability to act proactively prevents pressure fluctuations, avoiding reduction in quality

— **POSSIBILITY OF CREATING DIFFERENT PROFILES**
With the control of the second fermentation kinetics, it is possible to associate different fermentation profiles and control the sensory characteristics of the final product
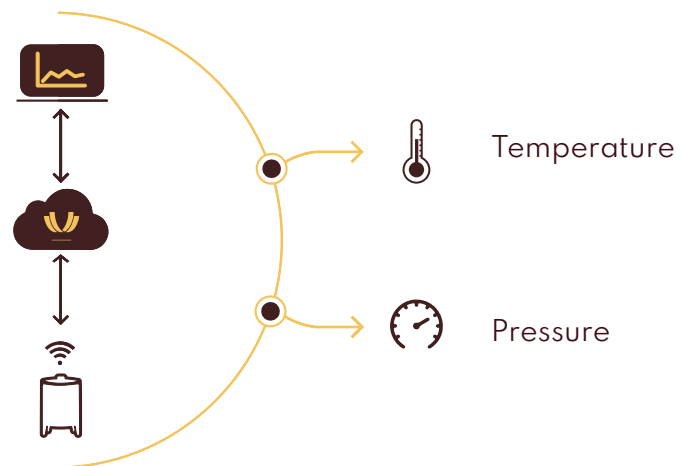
Second Fermentation Monitoring System
e-charmat

OPTIMIZED FOR TANKS - *Charmat* Method

INDUSTRY 4.0 READY

PRESSURE IS TOO HIGH!

4.34
4.85
3.57
3.87

Novedad Técnica
Technical Innovation
ENOMAQ - OLEOMAQ - E-BEER
2023

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

Temperature

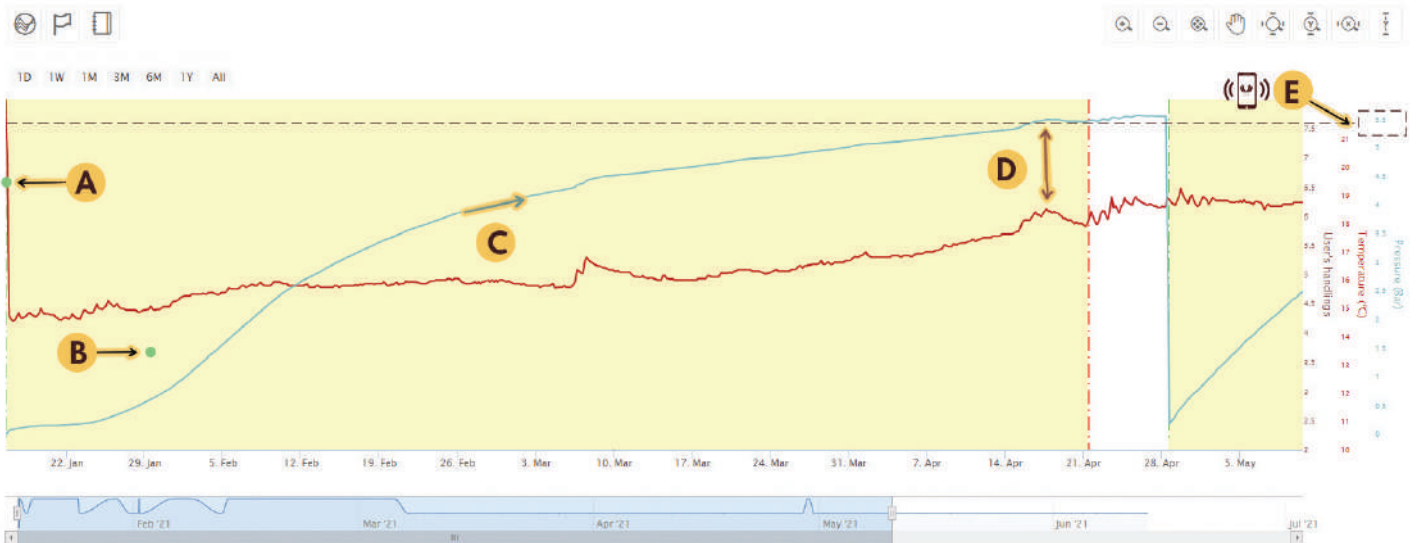Pressure

BENEFITS

— **CONSISTENT PERLAGE**
Allows for monitoring the evolution of pressure throughout the second fermentation process. The ability to act proactively prevents pressure fluctuations, avoiding reduction in quality

— **POSSIBILITY OF CREATING DIFFERENT PROFILES**
With the control of the second fermentation kinetics, it is possible to associate different fermentation profiles and control the sensory characteristics of the final product

WINEGRID DASHBOARD

EXAMPLE OF SECOND FERMENTATION IN BOTTLES

A   USER FORCED MEASUREMENT

B   USER HANDLED THE SENSOR

C   PRESSURE INCREASE DUE TO CO_2 FORMATION

D   SMALL AMBIENT TEMPERATURE VARIATIONS HAVE AN IMPACT ON SECOND FERMENTATION KINETICS

E   MAXIMUM PRESSURE LIMIT DEFINED BY THE USER TO TRIGGER THE ALARM

EXAMPLE OF SECOND FERMENTATION IN TANKS

A   PRESSURE INCREASE DUE TO CO_2 FORMATION

B   MAXIMUM PRESSURE LIMIT DEFINED BY THE USER TO TRIGGER THE ALARM

C   AGITATION AND REDUCTION OF TEMPERATURE TO BRING YEAST BACK IN CONTACT WITH THE LIQUID

BLANDINE DE ROUFFIGNAC

RESEARCH & DEVELOPMENT MANAGER AT CHÂTEAU MARGAUX

"We've been using WINEGRID technology since 2018.
The accuracy and reliability of the Wineplus density and temperature measurements have been proven compared to traditional manual measurements. The real-time monitoring of the fermentation process allowed us to reduce sampling time as well as decrease wine waste.
But mainly, this technology was decisive in the creation of a new strategy for vinification management by automatically triggering pump overs during fermentation, based on real-time density monitoring."

LETICIA CHACON-RODRIGUEZ

**HEAD WINEMAKER & WINERY MANAGER
UC DAVIS TEACHING AND RESEARCH WINERY**

"The UC Davis Teaching and Research Winery was designed to be the most advanced winery in the world and the incorporation of WINEGRID solutions was another opportunity to introduce students to commercial fermentation monitoring systems, including the ability to model and predict the fermentation outcomes. Monitoring with this technology allows us to analyze the whole wine lot versus just a sample of the lot, in addition to having continuous monitoring from any location in the winery. WINEGRID's open API was used to extract real-time data and present to students in an online dashboard for teaching. The flexibility of WINEGRID to monitor fermentations in different size vessels will allow us to create new learning opportunities for students in the future."

JOSÉ CUEVAS

**FORMER R&D AND 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."

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 analyzed by laboratory equipment. This new WINEGRID technology allows us to do the analysis on the spot and do it repeatedly and as often as 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."

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winegrid

Smart Oenology

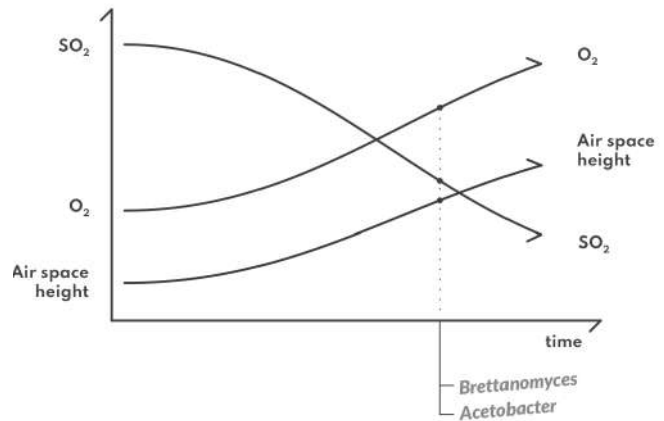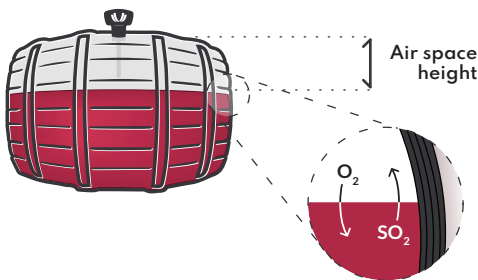Master wine
maturation like
never before

CHALLENGES OF THE MATURATION PROCESS

— **AIR SPACE IN BARRELS**

— **O_2 IN CONTACT WITH WINE**

— **LOSS OF SO_2 FROM WINE**
  promotes the development of undesired micro-organisms

SOLUTION

THE WINEGRID MATURATION MONITORING SYSTEM
OPTIMIZED FOR BARRELS

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

Distance to Liquid

Temperature

User handling
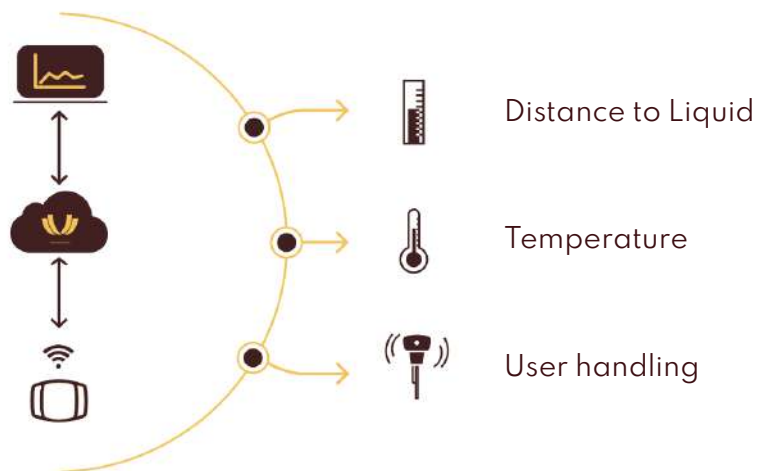
The Maturation Monitoring System allows for the measurement of liquid level and temperature at any desired frequency and to trigger email alerts if the air volume becomes too large, in order to prevent the development of *Brettanomyces* and *Acetobacter*.

Maturation Monitoring System
e-bung
THE CONNECTED BUNG

DESIGN PATENT GRANTED · DESIGN

TECHNOLOGY PATENT GRANTED · TECHNOLOGY

INDUSTRY 4.0 i4.0 READY				**316**		**LoRa**			**WINEGRID PLAN** 5 YEAR WARRANTY
Industry 4.0	Optimized for barrels	Easy Cleaning	Easy Maintenance	Stainless Steel	Food Safe	LoRa	WIFI	Connection via Smartbox	Warranty

BENEFITS

— **ENABLES THE OPTIMIZATION**
of time management devoted to topping off

— **MONITORS DISTANCE TO LIQUID AND TEMPERATURE**
in still wine or spirits in barrels, informing the user when the air volume is becoming too large

— **HELPS PREVENT THE DEVELOPMENT OF MICROORGANISMS**
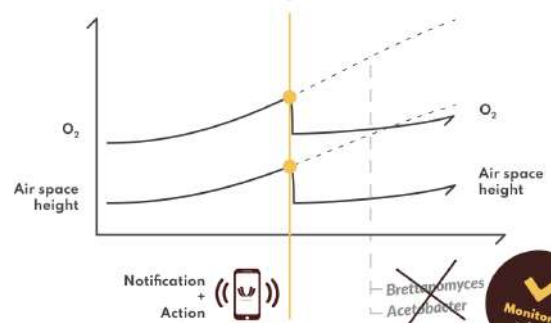such as *Brettanomyces* and *Acetobacter*

e-bung

THE CONNECTED BUNG

((🔔)) **Distance to liquid too high!**

O₂

Air space height

O₂

Air space height

Notification + Action

— Brettanomyces
— Acetobacter

Monitored wine!

EXAMPLE OF MATURATION IN BARRELS
WINEGRID DASHBOARD

Real-time monitoring wine maturation allows you to accurately manage the time dedicated to topping off, reducing exposure to oxygen and consequently reducing the amount of SO$_2$ needed to protect the wine.
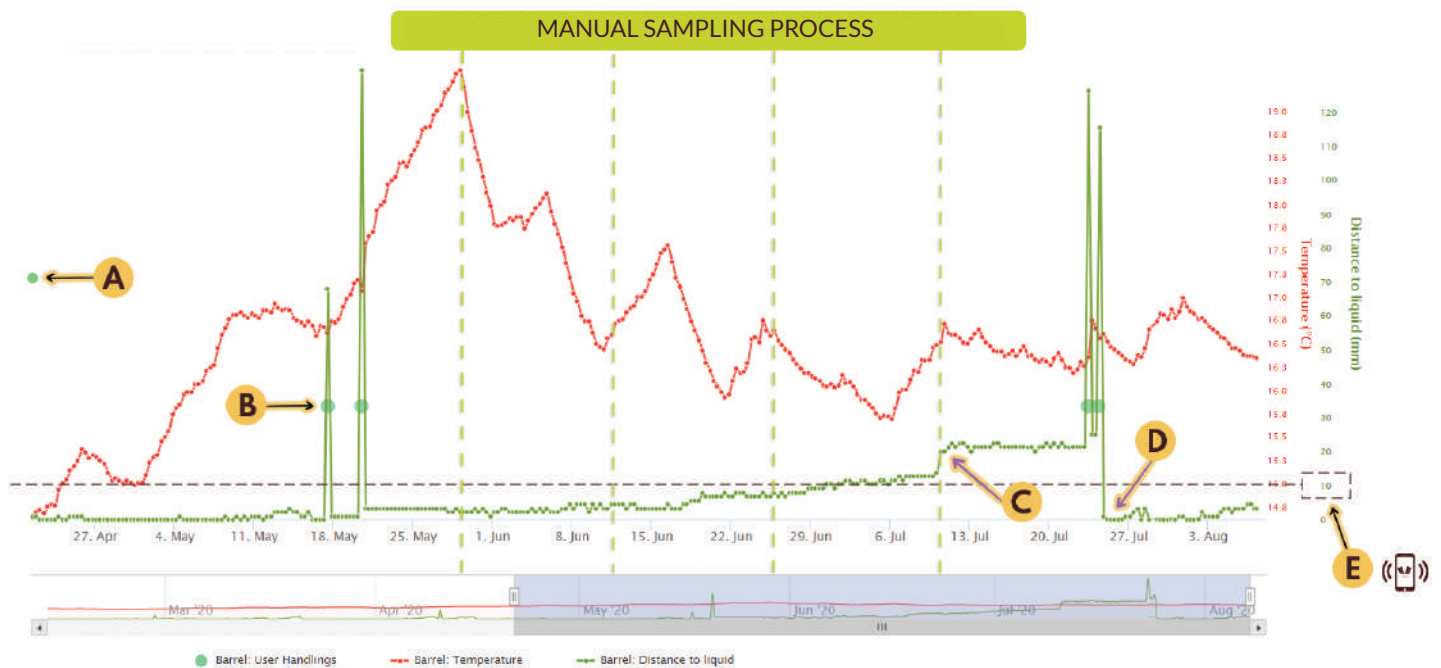
A USER FORCED MEASUREMENT

B USER HANDLED THE SENSOR

C SMALL WINE WITHDRAWAL

D BARREL TOPPING OFF PROCESS

E AIR SPACE MAXIMUM LIMIT DEFINED BY THE USER TO TRIGGER ALARM

winegrid
Smart Oenology

Environmental conditions play an important role in wine production

CHALLENGES OF ENVIRONMENT CONTROL

— **HIGH HEATING AND VENTILATION COSTS**
to provide a healthy and safe environment

— **SENSORY CHANGES AND WINE OXIDATION**
due to constant temperature and humidity variations

— **RISK OF IMPAIRMENT**
when the concentration of carbon dioxide released during fermentation reaches levels dangerous to human health
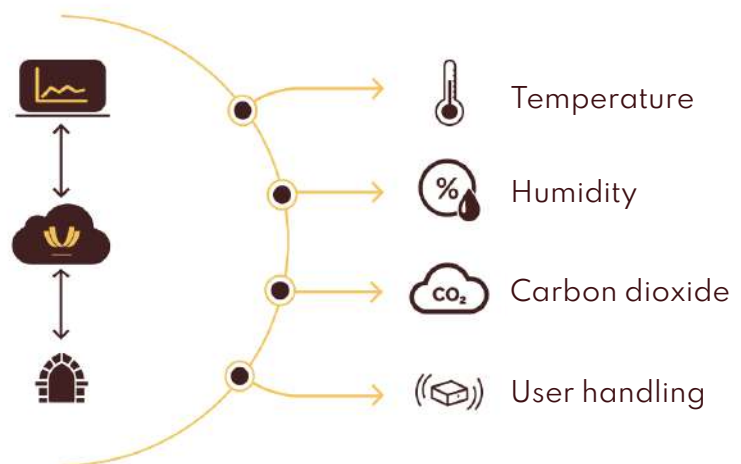
— **LOWER WINE QUALITY**
due to late reaction and potential insufficient monitoring

SOLUTION

THE WINEGRID ENVIRONMENT MONITORING SYSTEM

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

Temperature

Humidity

Carbon dioxide

User handling

Environment Monitoring System
smartcellar

| Industry 4.0 | Easy Cleaning | Easy Maintenance | LoRa | WIFI | Connection via Smartbox | Warranty |

BENEFITS

The Environment Monitoring System provides a healthy environment by monitoring temperature, humidity and CO_2 in the winery.
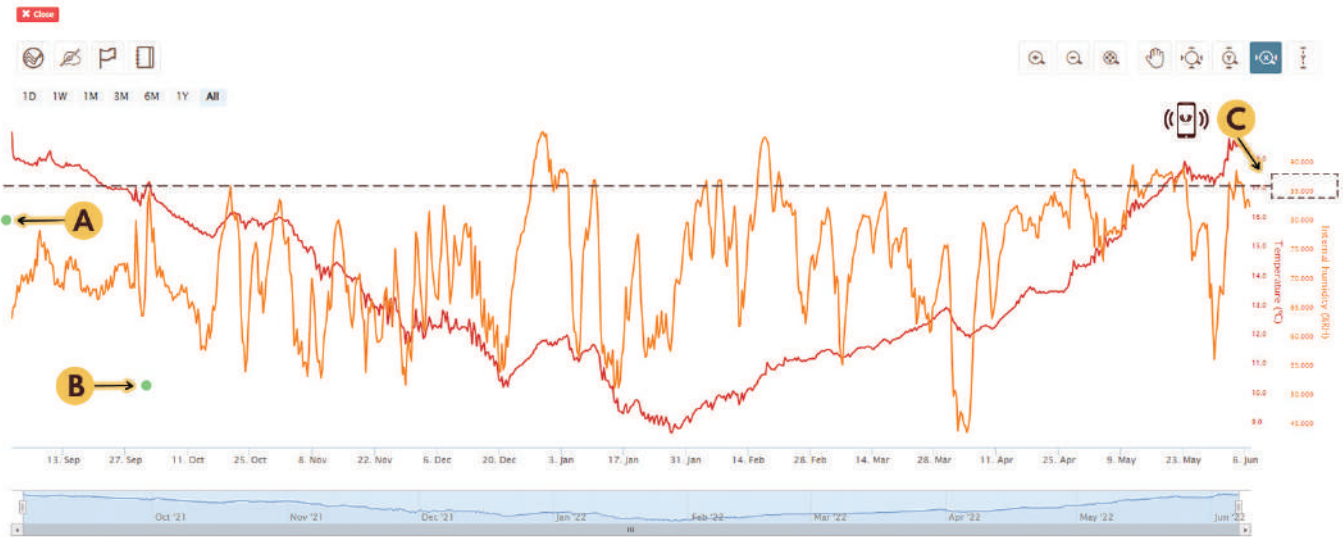
— **HELPS MINIMIZE THE FREQUENCY OF TOPPING OFF DURING MATURATION**
by monitoring temperature and humidity in the winery

— **ENSURES THE OPERATORS SAFETY DURING FERMENTATION**
by monitoring CO_2 levels in the winery

EXAMPLE OF ENVIRONMENT MONITORIZATION
WINEGRID DASHBOARD

TEMPERATURE, HUMIDITY AND USER HANDLING

A   USER FORCED MEASUREMENT

B   USER HANDLED THE SENSOR

C   HUMIDITY MAXIMUM LIMIT DEFINED BY THE USER TO TRIGGER ALARM

—   SUDDEN HUMIDITY ALTERATIONS IN THE ENVIRONMENT

—   ENVIRONMENT TEMPERATURE VARIATIONS ACCORDING TO THE SEASON

CARBON DIOXIDE
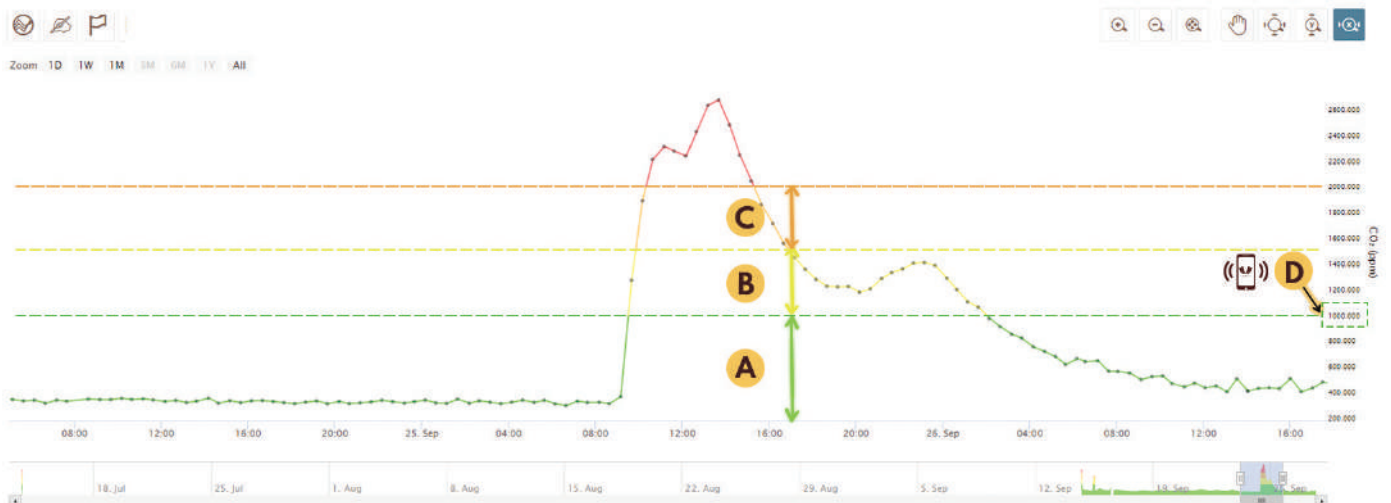
A   ACCEPTABLE CO_2 LEVEL IN THE AIR

B CO_2 LEVEL ASSOCIATED WITH COMPLAINTS OF DROWSINESS AND POOR AIR

C CO_2 LEVEL ASSOCIATED WITH HEADACHES, SLEEPINESS AND LOSS OF CONCENTRATION

D CO_2 MAXIMUM LIMIT DEFINED BY THE USER TO TRIGGER ALARM

WINEGRID MONITORING SYSTEM

Available Sensors

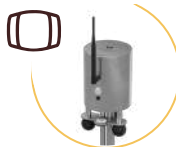|	wineplus WP1110	wineplus WP1100	barrelplus BP1011	e-aphrom	e-charmat	e-bung	smartcellar
	FERMENTATION			SECOND FERMENTATION		MATURATION	ENVIRONMENT
	Density, Temperature and Liquid level		Density and Temperature	Pressure, Temperature and Handling	Pressure and Temperature	Distance to Liquid, Temperature and Handling	Temperature, Humidity, CO₂ 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

WINEGRID TECHNOLOGY AROUND THE WORLD

PORTUGAL

UNITED STATES

GERMANY

ITALY

ANTIGUA
AND BARBUDA

GEORGIA

AUSTRALIA

SPAIN

FRANCE

ARGENTINA

SOUTH AFRICA

NEW ZEALAND

CHILE

SOME OF OUR CLIENTS & PARTNERS

E&J. Gallo Winery

CHATEAU MARGAUX

SEGUIN MOREAU

Pernod Ricard Winemakers
Open Up Our World of Wines

SOGRAPE
ORIGINAL LEGACY WINES

KRUG
CHAMPAGNE

Bodega
CATENA ZAPATA

UCDAVIS
VITICULTURE & ENOLOGY

UNDURRAGA
ESTABLISHED IN 1885

QUINTA NOVA
DE NOSSA SENHORA DO CARMO

Château
LUCHEY-HALDE
GRAND VIN DE BORDEAUX
PESSAC-LÉOGNAN

FINCA
FLICHMAN
EST. 1910

FAMILIA
TORRES
Desde 1870

BODEGAS
LOPEZ
1898

RS RODNEY
STRONG

W
VENTISQUERO
WINE ESTATES

GLOBALWINES
PORTUGAL 19|90

C/T
CONCHA Y TORO
DESDE 1883

Luis Pato

utad UNIVERSIDADE
DE TRÁS-OS-MONTES
E ALTO DOURO

inno'vin
COGNAC +
BORDEAUX
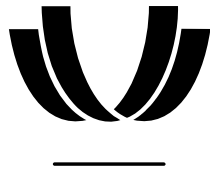NOUVELLE AQUITAINE

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