



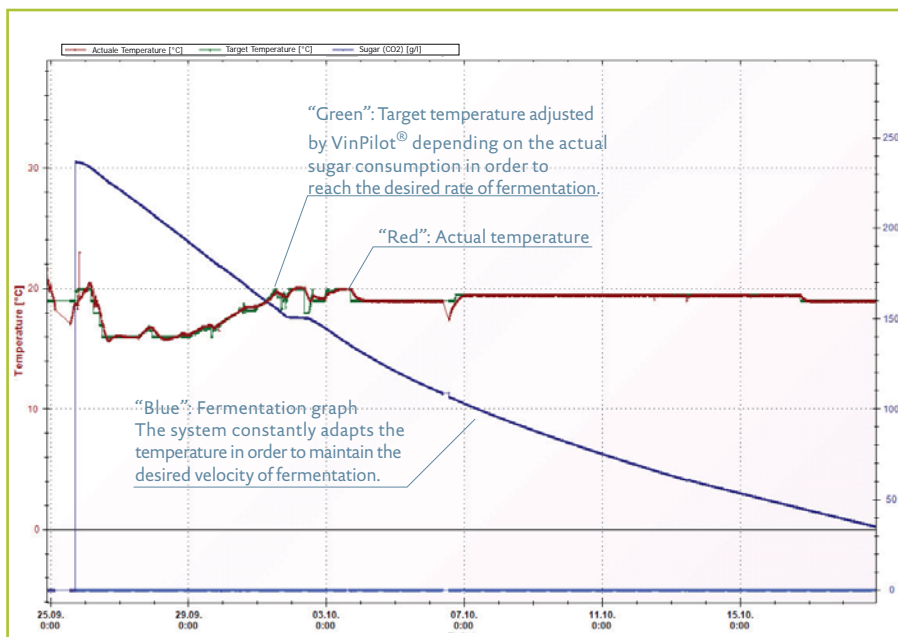
VINPILOT[®] FERMCONTROL

FERMENTATION CONTROL BASED ON SUGAR CONSUMPTION

Just the option of conducting the fermentation according to pre-set temperature curves is per se, along with their registration, an interesting feature. However, enologists have long wished for an instrument to allow the fermentation control depending on the decreasing density or sugar level.

During the last years we have worked on a simple but accurate principle: measuring the exhausting carbon dioxide tells us at any moment the actual sugar consumption, i.e. the velocity of fermentation. This measuring device, combined with our professional software, provides for an accurate and approved system.

The latest VinPilot® fermcontrol is very flexible: Attach it to any fermenter without the need of extra installations. Its capacities run nearly all tank sizes up to 100,000 lt. The temperature will be adjusted automatically by the system depending on the velocity of the fermentation: for instance, in case the must is fermenting too quickly, it will cool down; in case of decreasing yeast activity, cooling will be suspended, thus providing an accelerated fermentation rate again.



The graph shows the system constantly adapting the temperature in order to obtain a consistent fermentation rate.

However, if the desired sugar degradation is not achieved, an alarm will be triggered so that appropriate measures can be taken. VinPilot® fermcontrol therefore not only guarantees a very smooth fermentation but also provides the option of cold fermentation without any risk. Considering the costs and efforts needed to bring a stuck wine back into fermentation, the investment for VinPilot® fermcontrol will quickly be paid off.