

REDUCED  
LOSSES  
BY 80%



# VINPILOT<sup>®</sup> DRYFOG

THE PERFECT SOLUTION FOR HUMIDITY CONTROL



The VinPilot®DryFog humidification system is outstanding in performance and cost savings. The DryFog system creates and controls high humidity conditions without wetting.

As a result wine evaporation is reduced, saving on major “topping” and “angel share” costs.

The VinPilot cutting edge solution includes a patented atomizer - a uniform dry fog technology that combines low-pressure compressed air with water at atmospheric pressure to create vaporizing micro-droplets ranging in 2-10 microns in diameter. The uniform dry fog immediately evaporates into the air - in creasing humidity without wetness.



static stainless steel atomizer without moving parts.

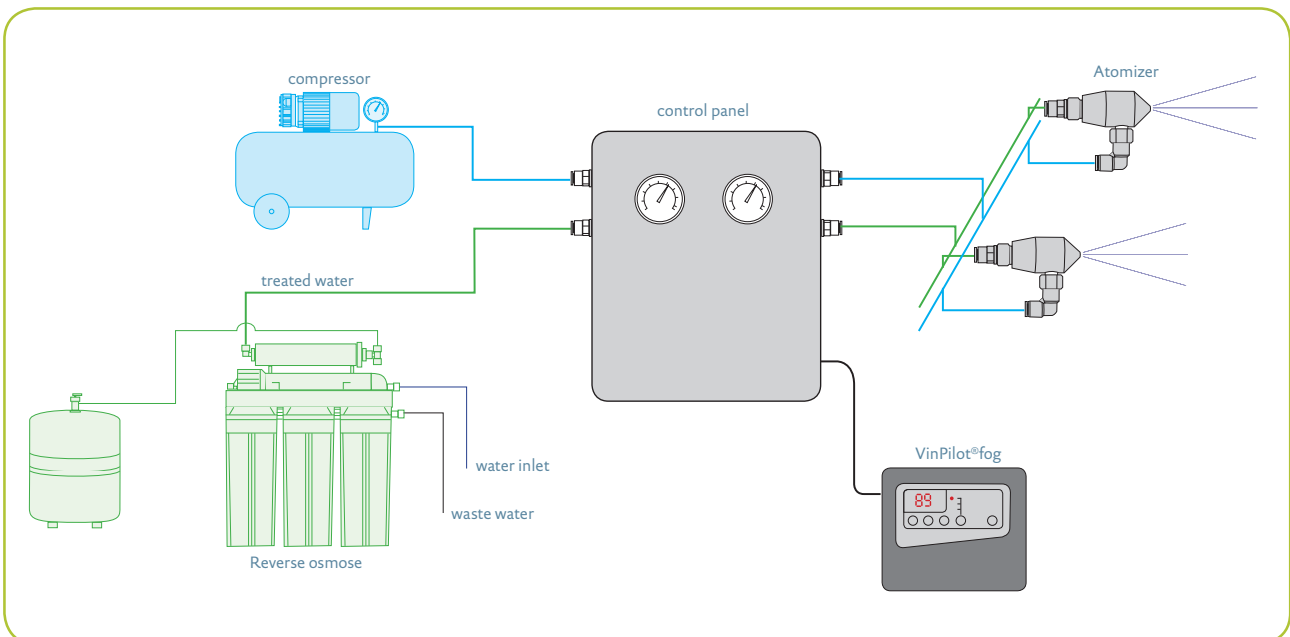


VinPilot®fog humidity control

The large atomizer orifice (1.5mm in diameter) significantly reduces clogging for very low system maintenance and operating costs.

## YOUR BENEFITS

- minimized wine evaporation
- saves “topping” and “angels share” costs
- high humidity without wetness
- return on investment within the same year



The stainless steel control panel is equipped with all necessary hydraulic and pneumatic components. The low pressure atomizer takes the reverse osmosis treated water from a leading container, which is filled automatically. A hydro-pneumatic control manages the correct air pressure and ensures that the lines are emptied after the fog sequence, which guarantees, that the nozzles are not dripping after the fog sequence and no standing water. This ingenious system and the patented atomizer guarantee fog without wetness. The system is modular, easy to install and to maintain with low operational costs.

Wine ageing in barrels for 3 years can lose up to 14% of its volume when stored at 60% RH. The VinPilot DryFog system increases the RH and is able to maintain it at higher levels up to 85%, which results in reduced losses by 80%. The table below demonstrates how easy it is to decrease the yield during ageing. With the VinPilot DryFog system you can easily realize a return on investment within the same year.



VinPilot®DryFog panel

| ESTIMATE OF EVAPORATIVE LOSS FROM BARRELS (LITRE PER YEAR) |                   |       |       |       |       |       |       |      |      |      |      |      |
|--|-------------------|-------|-------|-------|-------|-------|-------|------|------|------|------|------|
| Temperature  | Relative Humidity |       |       |       |       |       |       |      |      |      |      |      |
| °C   | 40                | 45    | 50    | 55    | 60    | 65    | 70    | 75   | 80   | 85   | 90   | 95   |
| 10.0   | 10.76             | 9.95  | 9.09  | 8.66  | 7.38  | 6.53  | 5.67  | 4.84 | 3.98 | 3.13 | 2.27 | 1.42 |
| 11.0   | 11.52             | 10.62 | 9.70  | 8.80  | 7.90  | 6.98  | 6.08  | 5.15 | 4.25 | 3.33 | 2.43 | 1.53 |
| 12.0   | 12.31             | 11.34 | 10.15 | 9.41  | 8.42  | 7.45  | 6.48  | 5.51 | 4.55 | 3.56 | 2.59 | 1.62 |
| 13.0   | 13.14             | 12.11 | 11.07 | 9.90  | 9.00  | 7.94  | 6.91  | 5.87 | 4.84 | 3.80 | 2.77 | 1.73 |
| 14.0   | 14.02             | 12.92 | 11.81 | 10.71 | 9.59  | 8.48  | 7.38  | 6.28 | 5.15 | 4.05 | 2.95 | 1.85 |
| 15.0   | 14.96             | 13.77 | 12.60 | 11.41 | 10.24 | 9.05  | 7.88  | 6.68 | 5.49 | 4.32 | 3.13 | 1.96 |
| 16.0   | 15.89             | 14.67 | 13.41 | 12.15 | 10.89 | 9.63  | 8.37  | 7.16 | 5.85 | 4.59 | 3.33 | 2.07 |
| 17.0   | 16.99             | 15.64 | 14.29 | 12.96 | 11.61 | 10.26 | 8.93  | 7.58 | 6.23 | 4.91 | 3.56 | 2.21 |
| 18.0   | 18.09             | 16.65 | 15.23 | 13.79 | 12.38 | 10.94 | 9.50  | 8.08 | 6.64 | 5.22 | 3.78 | 2.36 |
| 19.0   | 19.26             | 17.73 | 16.20 | 14.69 | 13.16 | 11.63 | 9.97  | 8.60 | 7.07 | 5.40 | 4.03 | 2.50 |
| 20.0   | 20.48             | 18.86 | 17.24 | 15.62 | 14.00 | 12.38 | 10.76 | 9.14 | 7.52 | 5.67 | 4.28 | 2.66 |

The table is useful for estimating the wine loss per year under various temperature and humidity conditions. The table only applies conditions close to table wine stored in tight-grained, 225lit Chateau (thin-staved) barrels in non-windy areas.

TEMPERATURE  
CONTROL



MONITORING AND  
MANAGEMENT



ENERGYMANAGEMENT



ONLINE ACCESS



VINPILOT®

ONE SYSTEM FOR  
ALL YOUR NEEDS

CO<sub>2</sub> MONITORING



MICRO & MACRO  
OXYGENATION



AIR CONDITIONING  
HUMIDITIFICATION



FERMENTATION ACCORDING  
TO SUGAR CONSUMPTION



FERMENTER CONTROL