



"After struggling for 20 years with reproducibility in small-lot research ferments, here comes the WinePod."

The WinePod is a true breakthrough in technology and design – generated quality data is simple and, with its temperature control and brix sensing capabilities, replication and scale-up is easily inferred."

JOHN KELLY
 PROPRIETOR & WINEMAKER
 WESTWOOD WINERY, SONOMA, CA

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"Its ability to mimic the known fermentation curves of larger and different sized tanks makes it a ... valuable tool for professional winemakers."



"a high tech mix of the modern and the vintage"



"Everything that is essential to fine winemaking"



"It's beautiful and ingenious"

Learn more at www.Winepod.net
 or call 1-877-922-3122

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PROVINA, INC.
 356 PIERCY ROAD, SAN JOSE, CA 95138



POWERING THE
NEXT GENERATION
 OF WINERY R&D



Famed Winemaker and WinePod enthusiast, Gustavo Brambila

INTRODUCING THE AWARD-WINNING WINEPOD
 The world's first state-of-the-art, software driven, all-in-one micro winery for advanced fermentation R&D.

THERE IS SIMPLY NO BETTER R&D SYSTEM ON THE MARKET TODAY.



THE WINEPOD ADVANTAGE

REPRODUCIBLE CONTROL AND ISOLATION OF DESIRED VARIABLES

- Precise, repeatable automatic temperature control
- Automatic cap management
- Automatic press with time and pressure control
- Minimal operator intervention/cross contamination
- Real-time data capture, storage and export capabilities

SMALL BATCH SIZES WITH EXPANDED PROCESS CAPABILITY

- Increased experiments per volume of fruit
- Cold soak, extended maceration
- Variable lid with sample port

REPLICATE LARGE FERMENTATIONS FOR GREATER REPRODUCIBILITY AT SCALE-UP

- Mimics temperature profiles of larger tanks via brix vs. temperature mapping and replication

MINIMAL STAFFING AND FACILITATION VIA AUTOMATION

- Automatic brix sensor
- Automatic punch-down, press and pomace removal capabilities
- Automatic data collection (export to XLS)
- No process piping or facilitization required

Bladder and pump-free variable lid with sample port and airlock



Thermoelectric temperature control system that cools to 45°F and heats to 100°F (at an ambient temperature of 70°F)

26"

75L tank is insulated, jacketed, and made of 304 stainless steel

Weights 125 pounds, empty

49.5"

Moving-head style press with variable pressure control, up to 1 Bar

Automatic punch-down with programmable frequency and duration

Submerged cap fermentation capable

Uses standard 110 V AC plug

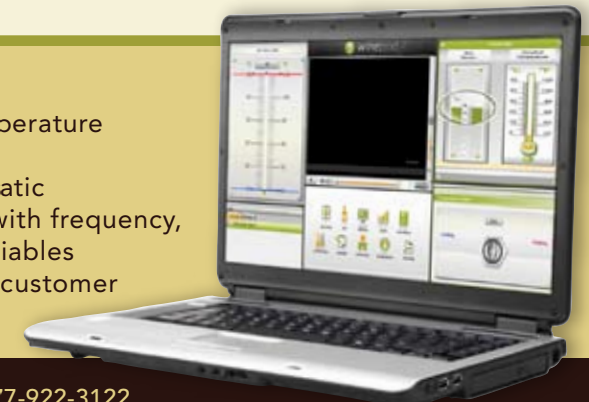
In-situ, real-time brix sensor +/- 1°Bx

Automatic pomace removal system

Unit has wheels for easy relocation, even during fermentation

WINEPOD R&D CUSTOMIZABLE SOFTWARE

- Multi-unit lot management and control from a single PC
- Web-enabled remote monitoring
- Automatic data collection and storage with excel export
- Brix, temperature and time dimension modeling and replication
- Upper and lower temperature control limits
- Programmable automatic punch-down regime with frequency, pressure and time variables
- Fully customizable to customer needs and systems



TO ORDER OR GET MORE INFORMATION, GO TO WWW.WINEPOD.NET OR CALL 1-877-922-3122