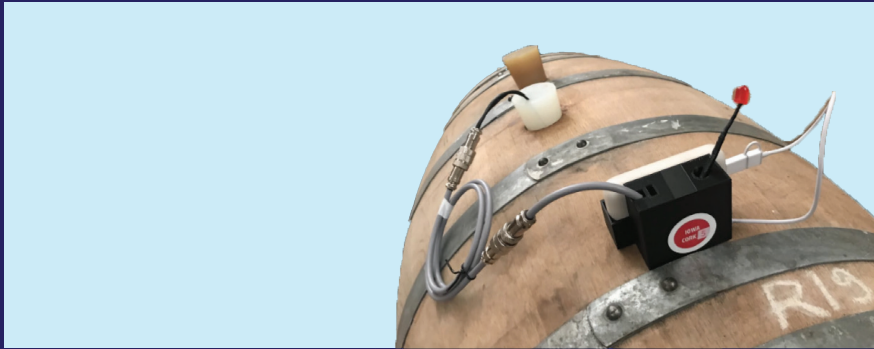


IOT CORK

SMART CORK FOR WINEMAKING



WHAT ARE IOT CORK?

It is an internet connected barrel cork to monitor wine production in the cellars along a variety of parameters relevant for the wine production process. The device, which closes the barrel just like any other cork, includes sensors, a battery and is wireless. It comes with a webapp to monitor and plan interventions in the barrels.

WHERE IT CAN BE USED?

In the wine cellars of vineyards across the globe. Currently, the process of winemaking after harvest is still very traditional. IoT solutions have been developed for monitor outside field tasks, but not for inside quality monitoring purposes. Until now. The chemical process occurring inside the barrel determines the quality of the product. This innovation makes it possible to control this process of fermentation/aging.

WHAT ARE THE BENEFITS?

- Improving the quality of the wine through continuous monitoring
- Predicting potential issues over time due to slight changes in the measurements
- Securing specialistic knowledge about winemaking

APPLICATION AREAS

Besides vineyards, the Smart Cork can be used in other processes where liquids require fermentation/aging in barrels. This includes many spirits, like Whiskey, Rum, Tequila, Port, Cognac, Beers.

MORE INFO AND CONTACT

Inventor and designer:
Dejan Krsmanovic
Bubamara
projects.bubamara@gmail.com

Better Factory Project contact:

Rodolfo Groenewoud
van Vliet
rodolfo@in4art.eu

ABOUT BETTER FACTORY

Better Factory is an EU-funded project that invites Small and Medium-sized Manufacturers (SMEs) to redesign their current product portfolio together with Business and Arts mentors and Technology experts.

Find out more at:

