

NEW PRODUCTS

Electronic Wine Sample Blender

Laboratory Device
Makes Wine
Blending Easy



Blend up to 4 wines using an app

Record characteristics of each wine in app.

Put in the % of each wine to make the blend

Push a button to make the blend. Change the composition and make another blend in seconds.

Save selected blend

Give it attributes & email or print out the blend.

Quick and easy cleaning

Rinse with water or cleaning solution.

Manage your wines and blends

Delete wines, keep complete records of your wine blends.

GOfermentor Real Time Ethanol Determination and Automated Blending Tool

GOfermentor has developed two new tools for the wine industry. One can calculate the ABV of a fermentation in real time; the other allows for automating the process of wine blending and offers a new way of serving wine samples in the tasting room. Currently, these tools are unique within the wine industry.



Why it's Cool: The blending device can use up to four separate wine components as starting materials. Each wine container is connected to a peristaltic pump suction tube set in the container of each component wine. Each pump discharges into a common manifold that delivers a sample of from 50 ml to 250 ml per component. The pumps are controlled by a tablet computer. In the process of setting up the device, the tablet can record many different attributes of the wine that are customized for the blend. Each blend is stored and can be retrieved. Another interesting feature built into the device is the ability to detect an RFID chip. When used in a tasting room setting, customers could purchase several "drinks" and the device will allow them to select which ones they want.

A second innovation is a closed space ethanol measuring device, named GOVENT, that is capable of accurately measuring a rate of gas flow from a closed container. The chip in the device is sensitive to CO₂. The chip is a version of the chip used in hospital ventilators, and consequently is an accurate measure of CO₂ gas. There is a stoichiometric relationship between CO₂ evolved and conversion of sugar into ethanol. By the end of fermentation of a tank, one can then predict the ABV as calculated to within 0.2 percent.

The GOVENT can be used with closed carboys and small tanks (< 250 liter). A winery can exchange an old bubbler or water trap with the check valve vent. There is no water to fill, and no worries about contamination or the trap drying out. An integral flow sensor with full color LCD display shows the cumulative CO₂ generated and the estimated ethanol concentration in real time. Remote access over the internet is available using the optional Android or iOS app.

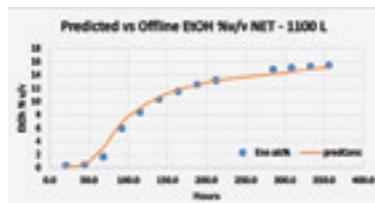
Alcohol Estimator

\$250

Silicone one-way valve →

LCD display →

Standard bung →



Measures CO₂ vented out

Estimates alcohol production and concentration in real-time. Accuracy +/-0.25%v/v. LCD display and WiFi internet connectivity.

Stand-alone version for carboys and tanks

Replaces water trap with silicone one-way valve, use bung, hose, or cap to connect.

Integrated version to upgrade GOfermentors

www.GOfermentor.com

877 377 5359 sales@GOfermentor.com

GOfermentor.com

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