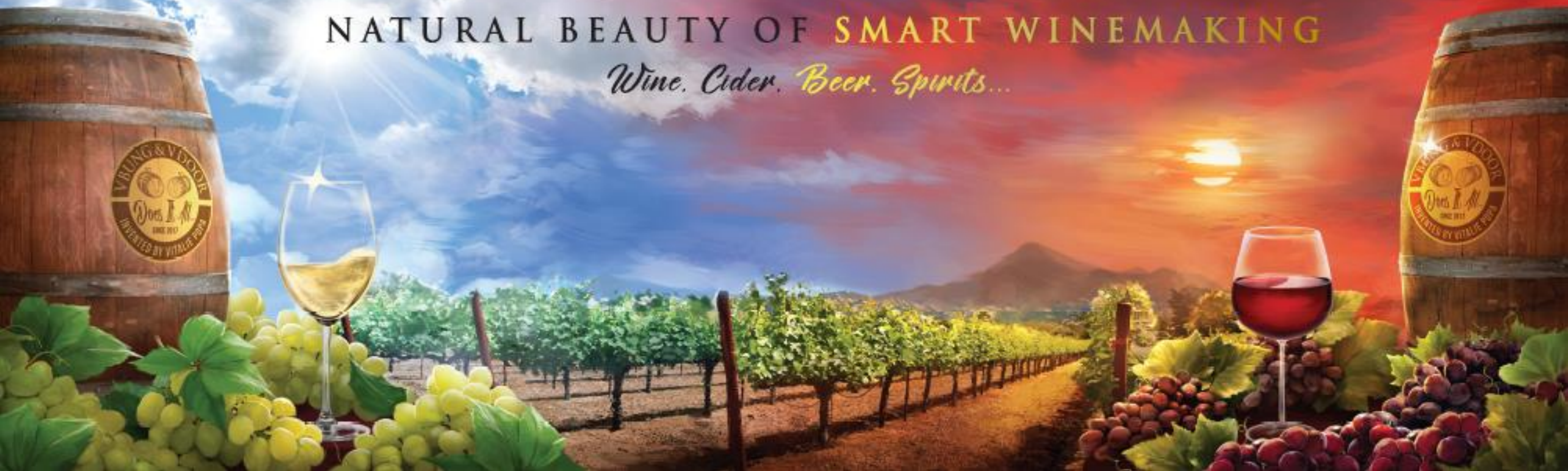


NATURAL BEAUTY OF SMART WINEMAKING

Wine. Cider. Beer. Spirits...



VBUNG® Technology

No Added Additives and Preservatives

Maceration, Fermentation, Malolactic Fermentation and Aging under Continuous Pressure in Custom Wooden Barrels

WWW.VBUNGVDOOR.COM

Standard Patent AU 2018203047 from 4th of May 2017 / Application EP 3564354A1

The speed of oxidation during maceration, fermentation, malolactic fermentation and aging is much faster than the process of winemaking itself which is a huge disadvantage and requires control using many Additives and Preservatives.

The invention refers to a Totally New **VBUNG® Technology** by applying:

Isobaric Winemaking Process inside Custom Wooden Barrels Giving Control Over Oxidation, Contamination, and Evaporation.

1. Positive pressure can be created naturally by CO₂ during fermentation or artificially using any food-grade gasses allowed
2. Negative pressure can be created using a vacuum system

No added Additives and Preservatives Winemaking

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Grapes + Custom Wooden Barrel + VBUNG® Equipment



Custom Wooden Barrel :

1. Food Grade Silicone Rod Between Staves / Barrelhead
2. Reinforced Hoops With Bolts
3. Acrylic Barrel Head for Sunlight / Visual / Sensors



VBUNG Patented Equipment :

1. Safety Relief Valve / Spunding Valve
2. Adjustable Racking Filter / Sparger / Liquid Inlet and Outlet Port
3. O₂/N₂/CO₂/Ar...etc. Food Grade Gasses Inlet and Outlet Port
4. Temperature / Pressure / Dissolved Oxygen ...etc. Sensors/ Wireless Sensors



Advantages

1. Sustainable Technology and Equipment without the use of Additives and Preservatives
2. Sustainable Mobile Winery in the vineyard with solar panels, sensors, and mobile data
3. Accelerated Winemaking and Aging technological process
4. Equipment Control over Oxidation, Contamination, and Evaporation
5. New or Old Wooden barrels can be used once custom modifications are done
6. Whole bunch, Juice, or Berries can be used
7. No Juice clarification is needed (No flotation, cold settling, or centrifugation)
8. No temperature or humidity control is required (Fermentation at high temperatures for white winemaking is not a problem)
9. Direct Sunlight for the whole technological process
10. No need for topping the barrels
11. Taking out wine samples for laboratory or tasting without oxidation, contamination, evaporation
12. Barrel regeneration with compressed O₂ or Air before vintage
13. Extended lifetime for wooden barrels due to custom construction
14. Can be applied to making and aging Wine, Beer, Cider, Vinegar, and aging Spirits.
15. Reduced labor, time, and cost.
16. Global potential

