KYP

DIGITAL MONITORING AND SMART CELLAR AUTOMATION

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WINE BY DESIGN

2022
VINITECH
SIFEL

TROPHÉE
DE L'INNOVATION

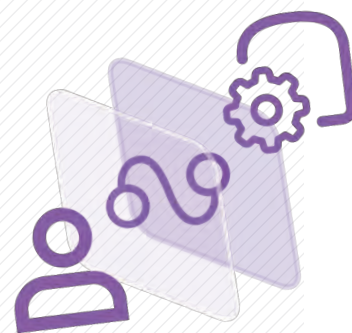# KYP
DIGITAL MONITORING AND SMART CELLAR AUTOMATION

Stay informed in real time and remotely

- **Quickly identify** and **react** to languishing tanks
- **Save time** on daily cellar operations
- **Reduce errors** linked to manual operations
- Guarantee the **correct execution** of your protocol with KYP PREMIUM

KYP is a digital cellar notebook that records and displays information clearly. It provides notification and alerts on fermentations progress and aging.

By upgrading to the **KYP PREMIUM** version, your winemaking instructions will be automated, thanks to the addition of connected sensors. You'll be informed in real time of the progress of your operations and whether they are being carried out correctly.

Features

KYP Essential
(Monthly or annual subscription)

Manual data entry by phone or PC

Data acquisition through connected sensors

Visualisation:
- AF progress and speed
- Peak AF detection

Alerts:
- Risk of oxidation in aging

Tank traceability

Importing and exporting data

KYP Premium
(Annual subscription only)

"KYP Essential" features

Personalized advice from our experts

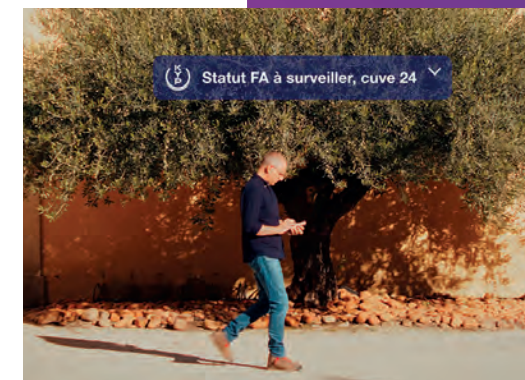Automatic execution of recipes[1]:
- **In AF:**
  - Temperature
  - Pump over
  - Yeast oxygenation
- **During aging:**
  - Batonnage
  - Micro-oxygenation

Monitoring of manual actions (yeasting, sulfiting, nutrition, other operations)

[1]specific licences can be added

KEY STEPS :

1 **Pre-harvest**
Create your own personalized protocol on KYP*

2 **Grapes/Must intake**
Assign a technical itinerary to each tank*

3 **In AF**
Execute your winemaking recipes*

Monitor your fermentation kinetics in real-time

Receive notifications for AF completions or deviations, including temperature spikes or slow fermentations

4 **End of AF**
Track the progress of MLF

Precise and secure micro-oxygenation*

Receive alerts for oxidation and microbial risks

*features available only with KYP PREMIUM subscription

> **"** Thanks to the information from the connected sensors, I save a considerable amount of time in launching my cellar operations in the morning. **"**
>
> **Marie-Amélie Jolivet** (Jolivet Vineyard)

> **"** IIt can take up to three days to identify and react to tanks that are languishing in fermentation. With the use of KYP, we can now react immediately. **"**
>
> **Pablo Cuneo** (head winemaker - Luigi Bosca)

> **"** KYP is very useful for keeping track of the progress of the fermentations and for knowing what is going on in the winery when I am not on site. Plus, the information I need is immediately available and easy to find. **"**
>
> **Cristobal Proboste** (oenologist - Valle Frio)

> **"** The QR code search saved me a lot of time when I entered the densities. As for the alerts, they served as a reminder to enter the data and to recognize the tanks that were close to finishing their AF. **"**
>
> **Susana Bustos** (cellarman- Valle Frio)

> **"** KYP makes it possible to have information immediately and with less human error. **"**
>
> **Bernardo Troncoso** (senior oenologist - Montes)

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