

**START SMART**

# The next generation pressing process



A new concept in pressing: Let the Smart Line press make the right decisions!

The ideal pressing process must follow the grape's natural extraction demands. Avoiding all unnecessary physical impacts, air intake and drainage blocking. The new Start Smart system monitors the pressing process and optimizes the pressing parameters. Improved performance and juice quality, along with reduced oxygen intake and optimization of energy consumption, are just a few of the benefits.



**HIGHER EFFICIENCY** due to the smart control of the pressing procedure

The pressing procedure is a vital step in the wine-making process, one which directly impacts the quality of the resulting wine. Gaining brighter juices and reducing phenolic

extraction, dissolved oxygen and the time needed are the goals of every winemaker. The pressing process is traditionally based on intuition, experience and the known physical properties of a particular grape mass. SRAML's Start Smart system regulates pressing process regulates the pressing process based on the behaviour of the actual mass in real time. By evaluating the actual efficiency of the pressing cycle, the Start Smart system considers whether to continue with the current parameters, proceed to the next step or perform mass regeneration in order increase the amount of high-quality juice. **Why not let Start Smart take control?**

**START SMART**

Upgrade your existing Sraml VP or VPi press for maximum performance.

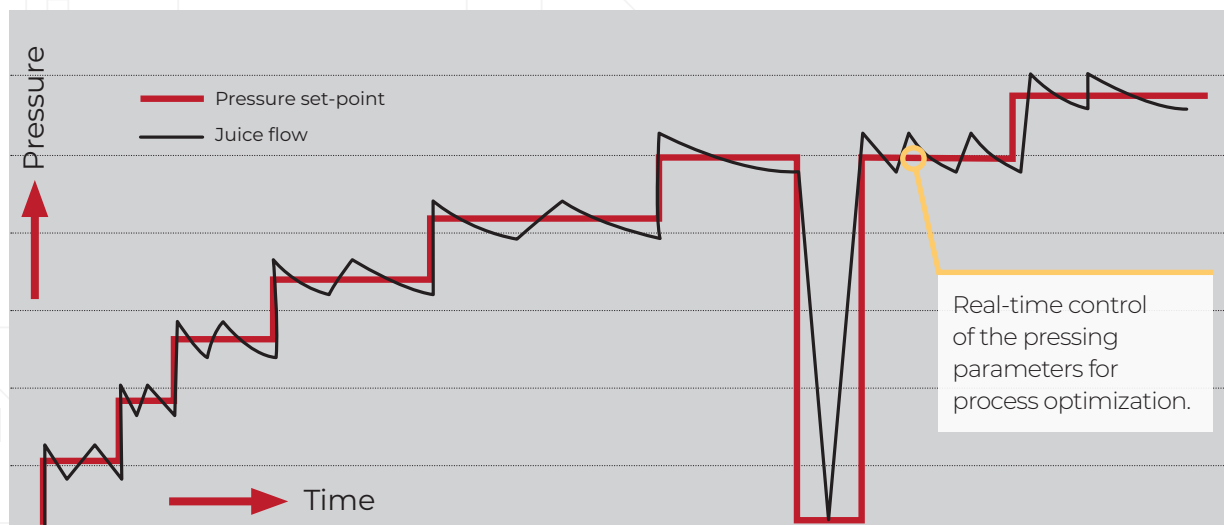


## Optimization of pressing cycles regulated by SRAML's Start Smart system



### Marko Benčina

Juice extracted from berry contains the lowest phenolic and highest sugar content. Collecting it requires careful extraction pressure, in the first pressing stages. Juice from the exocarp (cuticle) is rich in aromatic, but also with phenolic and potassium. Reducing the number of cylinder rotations results in bright and yet aromatic juices with lower content of solid particles, phenolics and potassium.



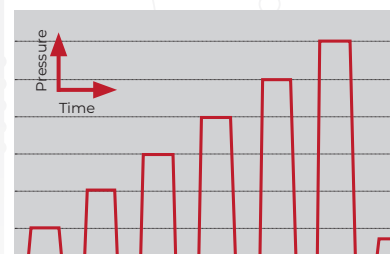
Sraml's innovative Smart system increases the efficiency of juice extraction. In order to optimize the process, the press automatically executes the following actions:

- delays the current cycle,
- proceeds to the next cycle,
- or performs regeneration.

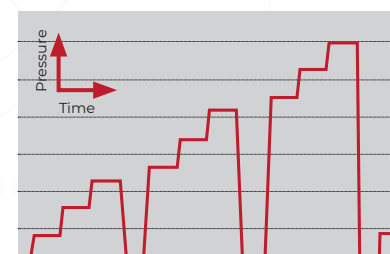
Due to the dangers associated with mass regeneration (mass crumbling, release of bitterness, oxygen intake, colloid increase), the Start Smart system automatically determines when it is necessary to perform it. When accompanied by **Smart rotation**

speed regulation, mass regeneration reduces breaking, grinding or crumbling of the grape mass. In order to minimize such effects, the press regulates the rotation speed according to the current, press regulates rotation speed and number of revolutions according to current pressing step.

**Need more reasons to Start Smart? If you have any questions then we're happy to answer them.** Please contact us for more information or to learn how to upgrade your existing Sraml pneumatic press.



**Diagram 2:** Sequential pressing stages, determined by pre-programmed pressing parameters



**Diagram 3:** The "cremant" pressing program, determined by pre-programmed pressing parameters, with a reduced number of regenerations, but a longer overall pressing time.

### BENEFITS OF THE SMART SYSTEM:

**Optimization** of pressing parameters



**Increased** yield of mesocarp juice



Optimized mass regeneration - **fewer rotations needed**



**Reduced** oxygen intake



**Lower** phenolic content in the juice



Clearer juices, with **lower solid content**



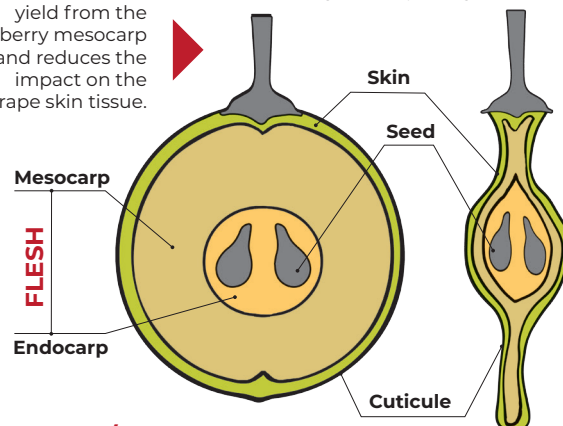
**Saves energy** (25% greater efficiency)



**Universal** pressing program to cover various types of grape



The optimized pressing process contributes to increased juice yield from the berry mesocarp and reduces the impact on the grape skin tissue.



**BEFORE / AFTER PRESSING**

