

Onafis® supports you
in the technological
revolution of your
cellar thanks to its
100% automatic bung
system. Now you can
control and manage
your aging processes
wherever you are.
Our connected bungs
B-Atmos and
B-Evolution adapt to
all your containers.



— — — — —
LET'S MEET UP



Alexandre ERMENAULT
CEO / Founder
+33 6 10 98 71 10
alexandre@onafis.com



Sophie PALLAS
Enologist, Export Manager USA
+1 415 412 6722
sophie@onafis.com



Frédéric GALTIER
Export Manager Spain
+34 687 30 13 26
frédéric@onafis.com

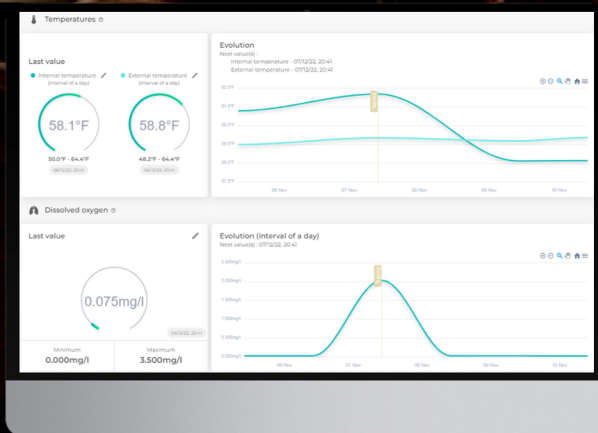
Onafis
By My Bacchus

**B-EVOLUTION
THE SMART BUNG**

The electrocardiogram
of the wine for the
follow-up and the
steering of your aging
processes

The smart bungs

- ✓ Humidity
- ✓ Atmospheric pressure
- ✓ Internal and external Temperature
- ✓ Level *
- ✓ Dissolved or gaseous oxygen
- ✓ Microbiological risks



* Only available on tanks

Microbiological activities detection

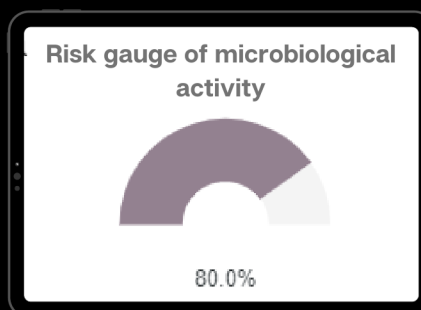
After 4 years of R&D in collaboration with 30 estates and more than 200.000 readings correlated with counter-analyses carried out in laboratories, Onafis has created the 1st system for **microbiological drifts detection**.

The alliance of physical measurement with a luminescence sensor and big data secures your containers and **alerts you to the proliferation of *Brettanomyces* and volatile acidity drifts**.



Good to know !

Luminescence is the emission of light by a substance due to a chemical or enzymatic reaction



Take control !



Save up to 30% of the work in the cellar



Save up to 30% of the energy consumption



Reduce the Angel shares by up to 2%



Control the quality of your wines and anticipate microbiological drifts



Limit Inputs