

Press Release Inspiratum Wine 2.0

VinExpo New York 2023, exhibits the 1st. Bio-Digital Wine 2.0

Class, avant-garde and the latest technology merge to create this unique exponent "Inspiratum 2.0", it is the taste of the wine of the future, according to Diego Fernández Pons, CEO Wine Luthier.

Unique, high-end, biodynamic and natural, which couples AI to its analysis and development through the WPS, Wine Positioning System TM, philosophy of thought 2.0 and NFT's cutting-edge technology to its business model and certification.

French Red Wine, manual harvest of 2020 and bottled by hand, the aging period in a porcelain bottle has been carried out in a natural cave underground for 12 months, it comes from a very exclusive AOP (Appellation d'Origine Protégée), located in the Rhone Valley, South of France.

Blend of Grenache and Syrah varieties, which in production involves a sustainable and organic agriculture model, without the intervention of chemical elements. The basic difference lies in its holistic vision, in which the farm is a living organism, including animals and plants.

It incorporates the philosophical trend of the 2.0 model, understanding it as an improved or modernized version of what has traditionally been done.

Within the 2.0 Inspiratum philosophy, it incorporates improvements in the design of the bottle, as well as the materials, since it is made of high-end porcelain, each one is a unique piece, handmade by ceramic artists from Valencia, Spain, following the regulations of 0 residues.

The porcelain piece protects Bio wines, since they require absolute darkness and stable temperatures for proper conservation.

In the field of analysis and validation through AI, we used the WPS system, Wine Positioning Systems TM, from Wine Luthier, to know the quality of the packaged product and its essential characteristics. This analysis starts from 22 physical parameters of the product and its AI visualizes the taste perceived by the client of any wine, representing it according to its 4 main taste factors: the impression of acidity of a wine, Crisp; sweetness, sweet; longer flavored, mellow; shorter flavor, Grip.

This 1st. edition is accompanied by a digital certificate of authenticity, NFT -Non Fungible Token-, which offers added security value to the owner of the piece of material, since it is unforgeable through the cybersecurity of the referred token.

The design is a Tribute to Maestro Amedeo Modigliani based on his acclaimed sculptural work Tête on the centenary commemorating his death, 1920-2020.

The sculpture "Tête" by the Italian Amadeo Modigliani (1884-1920) fetched a record price of US\$52.8 million at auction held at Christie's in Paris in 2010.

This limited edition of contemporary object art consists of;

- 99 pieces, with a value in the market of \$15,000 USD per bottle.
- 3 finished in 24K Gold with a price of \$250,000 USD per bottle.
- 1 bottle finished in Platinum .9999, with a cost of \$1,000,000 USD.

Fernando Altamirano is the only Hispanic artist, specifically accredited with 3 Guinness World Records, the World Star award, in addition to the Honoris Causa Doctorate awarded in 2022, by the Amedeo Modigliani Foundation, in recognition of his career and creative talent.

His emblematic brands and designs make him the author and creator of the most recognized liquor brands in the world;

- Cognac Henri IV
- Aqua Di Cristallo
- Tequila Ley .925 and Mezcal Meshico are just some of them.

The first edition will be available for sale from March 21, 2023, and there is an ongoing waiting list.

Tasting notes:

- View

Pronounced ruby color with a violet rim. Medium tear and slow route. Its appearance is clear at the moment (it is a natural, unfiltered wine, and over time it could present some turbidity, which in no case will negatively affect the aromas and flavors, and of course it will not pose any health risk.

- Smell

In a calm glass, there are intense and clean aromas of ripe black fruit: black cherry, black plum, blackberry. Shaking it awakens aromas of licorice and puromoro.

- Taste

Clean and dry entry, with a medium acidity that balances the great maturity and brings freshness. Intense flavor of ripe black fruit and compote. Voluminous body and ripe, soft and pleasant tannins. Fruity explosion in the mouth; the very ripe black fruits are the protagonists and permeate everything. Long, voluminous and rich persistence. Presents Alc. Volume 14.5%

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