

Advantages of LaVigne™ Mature application on cool climate vineyards

- 1 **IMPROVES PHENOLIC MATURITY**
Increases and advances phenolic maturity on your grapes
- 2 **INCREASES THE THICKNESS OF THE BERRY SKIN**
Better protection and greater resistance of the grapes
- 3 **HARVEST EARLIER AND REDUCE THE RISKS ASSOCIATED WITH LATE HARVEST**
Possibility to advance the harvest avoiding losses of quality and tonnage that increase as the harvest progresses
- 4 **UNIFORM VERAISON, HOMOGENEOUS RIPENING**
Shortens veraison reducing heterogeneity at harvest
- 5 **REDUCES CANOPY MANAGEMENT**
Complementary or alternative to leaf removal and other canopy management practices
- 6 **NATURAL INPUT**
100 % specific fractions of selected inactivated yeast *Saccharomyces cerevisiae*
- 7 **REDUCTION OF HERBACEOUS / AGGRESSIVE CHARACTER**
Less pyrazines, better grape quality
- 8 **INCREASES ANTHOCYANINS**
Increases the synthesis of anthocyanins and their extractability during the winemaking process
- 9 **GET MORE RIPPENTANNINS**
Higher proportion of skin tannins, with higher maturity
- 10 **IMPROVES WINE QUALITY**
Wines with better balance, complexity and persistence

Advantages of LaVigne™ Mature application on warm climate vineyards

warm climate

1

IMPROVES PHENOLIC MATURITY

Increases and advances phenolic maturity on your grapes

2

INCREASES THE THICKNESS OF THE BERRY SKIN

Better protection and greater resistance of the grapes

3

LESS SHRIVEL AND PASSIFICATION

Reduces dehydration during ripening, avoiding yield losses

4

LESS ALCOHOLIC AND FRESHER WINES

Possibility to advance harvest advancing and increasing accumulation of phenolic compounds

5

UNIFORM VERAISON, HOMOGENEOUS RIPENING

Shortens veraison reducing heterogeneity at harvest

6

REDUCE CANOPY MANAGEMENT

Complementary or alternative to cluster thinning and other canopy management practices

7

NATURAL INPUT

100 % specific fractions of selected inactivated yeast *Saccharomyces cerevisiae*

8

INCREASES ANTHOCYANINS

Increases the synthesis of anthocyanins and their extractability during the winemaking process

9

ACHIEVE MORE MATURE TANNINS

Higher proportion of skin tannins, with higher maturity

10

IMPROVE WINE QUALITY

Get more balanced, complex and better mouthfeel wines