

GROW YOUR ROSÉ

 **LalVigne**<sup>™</sup>  
*Grow your wine*

Vineyard foliar spray  
to boost the quality  
of your rosé



BY LALLEMAND OENOLOGY

G R O W   Y O U R   R O S É

**LalVigne™**  
**AROMA**  
*Grow your wine*

## Maximize from the vineyard the expression and quality of your rosé

**LalVigne AROMA** is a yeast derivative foliar spray, authorized for organic farming that will boost the flavors of your rosé.

You will make fresher, more intense, and better balanced rosés that will better withstand the passage of time.



**LalVigne AROMA** pulverization at the veraison improves significantly grape aroma precursors

**LalVigne AROMA**, a yeast-derivative foliar spray for rosés brighter with more persistent aromas

Bring to your rosé the potential of your vines

With **LalVigne AROMA** your wine will have brighter, cleaner and more persistent aromas

## LaVigne AROMA



### **For varietal expression**

Improves the concentration of aroma precursors in the grapes and flavours in the resulting wines

### **Increases the berry skin thickness**

Better protection and greater resistance of the grapes

### **Less shrivel and passification**

Reduces dehydration during ripening, avoiding yield losses

### **Uniform veraison, homogeneous ripening**

Shortens veraison reducing heterogeneity at harvest

### **Authorized for organic Agriculture**

Natural input.  
100% specific fractions of selected inactivated yeast *Saccharomyces cerevisiae*

### **Reduces canopy management**

Complementary or alternative to cluster thinning and other canopy management practices

### **Reduction of herbaceous / Aggressive character**

Less pyrazines, better grape quality

### **Less alcoholic and fresher Wines**

Possibility to advance harvest advancing and increasing accumulation of aroma precursors

### **Better longevity of your wines**

Greater concentration of glutathione, prevention of browning and higher stability of aroma compounds

### **Improves wine quality**

Wines with better balance, complexity and persistence



## Users opinion

Estelle DESSUP, Œnologue Conseil EURALIS

Château Lestrille, sur Merlot Rosé. Bordeaux

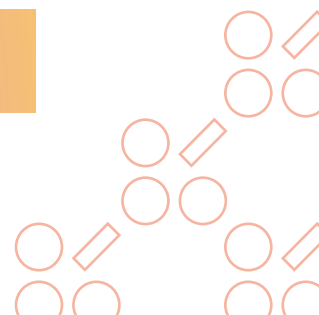
*"We wanted to make a fresh and very elegant Rosé wine with a good balance. With LalVigne Aroma, technological maturity and aromatic maturation are closer and the anthocyanins level before maturation are 20% less in the LalVigne Aroma grapes than in the control. The final rosé wines have a beautiful bright colour, with more freshness and well balanced. They have an aromatic profile with more complexity, floral and zests notes."*

Don Brady, winemaker Robert Hall

Winery, Paso Robles, California U.S.A

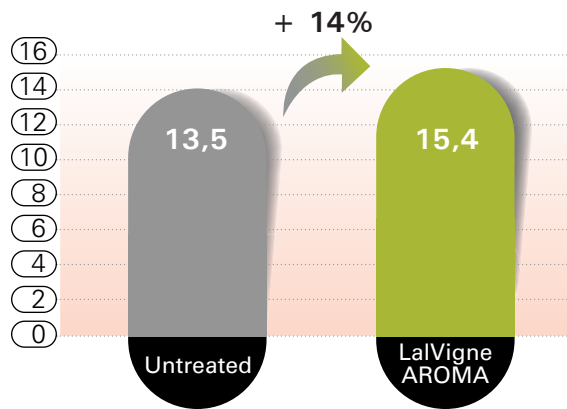
*"We want to make a Rosé that is bright and fresh with racy fruit and light to medium weight, balanced by crisp acidity. Grenache was treated with LalVigne, a yeast-derivative foliar spray which helps deliver brighter, more persistent aromas"*

Source: Varietal Focus: Rosé. Wine Business Monthly



Tempranillo Rosé, Ribera del Duero, Spain

Varietal Aroma Potential Index

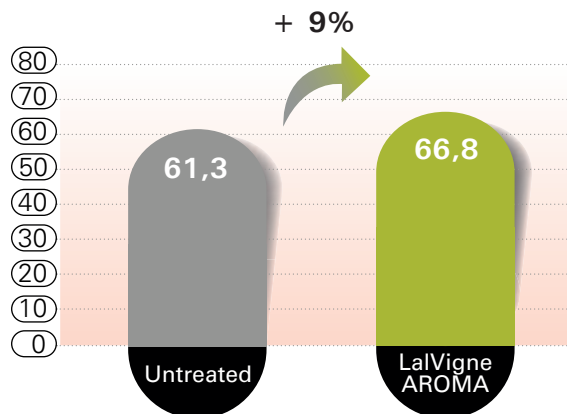


**LaVigne AROMA increases varietal expression**

LaVigne AROMA improves the aromatic potential of your rosés by increasing the concentration of the varietal aroma precursors.

Grenache, Rhone Valley, France

Glutathione mg/L



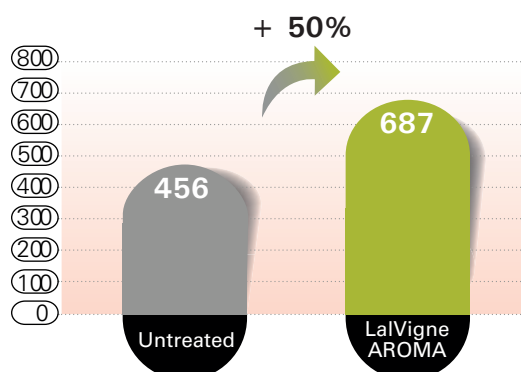
**LaVigne AROMA Rosés with longer life**

LaVigne AROMA increases the content of reduced glutathione, a natural antioxidant that preserves the freshness of rosés and provides aroma stability.

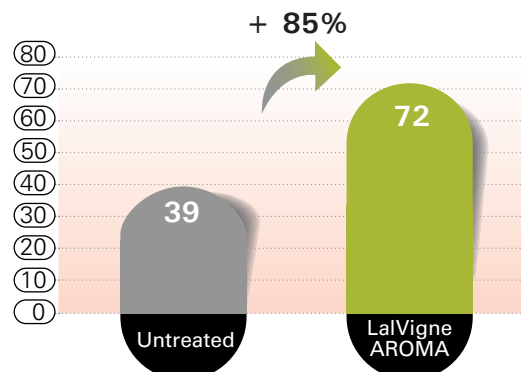
**LaVigne AROMA releases more thiols**

Grenache, Rhone Valley, France

3MH (ng/L)



3MHA (ng/L)





## Balance your grapes, balance your wine

Accelerate the accumulation of aroma precursors.



## Organic viticulture

Product suitable in organic farming according to CE n°834/2007 and 889/2008 regulation.



## Don't let Aggressive Green Flavors

Varietal expression from early maturity  
Reduces wine aggressiveness in mouthfeel.



## Less passification

Reduces dehydration during ripening, avoiding yield losses  
Longer optimal harvest time



## Outstanding rosés

Varietal expression wines  
Longer wines  
More complexity  
More stability

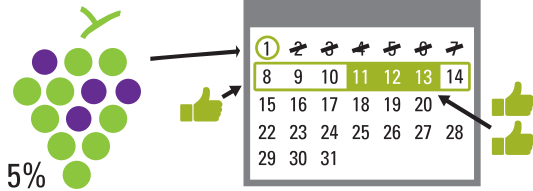




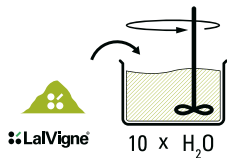
## Foliar application

**1<sup>a</sup>** 3 kg / ha  
(6.6 lb / 2.5 acre)

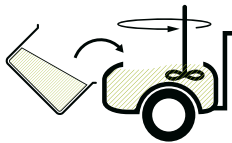
**2<sup>a</sup>** 3 kg / ha  
(6.6 lb / 2.5 acre)



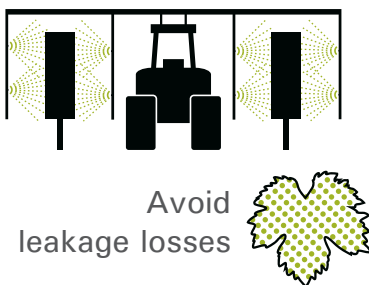
1<sup>st</sup> Application = beginning of veraison  
2<sup>nd</sup> Application = 7 - 14 days after 1<sup>st</sup> application (best 10-12 days)




Suspend **LalVigne AROMA** in approximately 10 times its weight in water in order to get a perfect dissolution.



Dilute in water for its application  
Keep the agitator running during the application



 LalVigne Preparation & Application

## Characteristics

### Composition

100% specific fractions of selected inactivated yeast.

*Saccharomyces cerevisiae*.

Non GMO.

### Packaging

1 hectare (2.5 acres) carton

Each box contains 2x3 kg bags for two applications.

Total weight: 6 kg.

### Storage

Non-flammable product.

Store in sealed original packaging.

Avoid extreme storage conditions.

### Dose

1 treatment = 2 applications

Recommended dose by application on vines

3 kg / ha (6.6 lb / 2.5 acre)



# GROW YOUR WINE

Nov 2022



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS



LALLEMAND OENOLOGY

Original by culture

**Visionary biological solutions** - Being original is key to your success. At Lallemmand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.

[www.lallemmandwine.com](http://www.lallemmandwine.com)