

GROW YOUR ROSÉ

 **LalVigne™**  
*Grow your wine*

Vineyard foliar spray  
to boost the quality  
of your rosé



BY LALLEMAND OENOLOGY

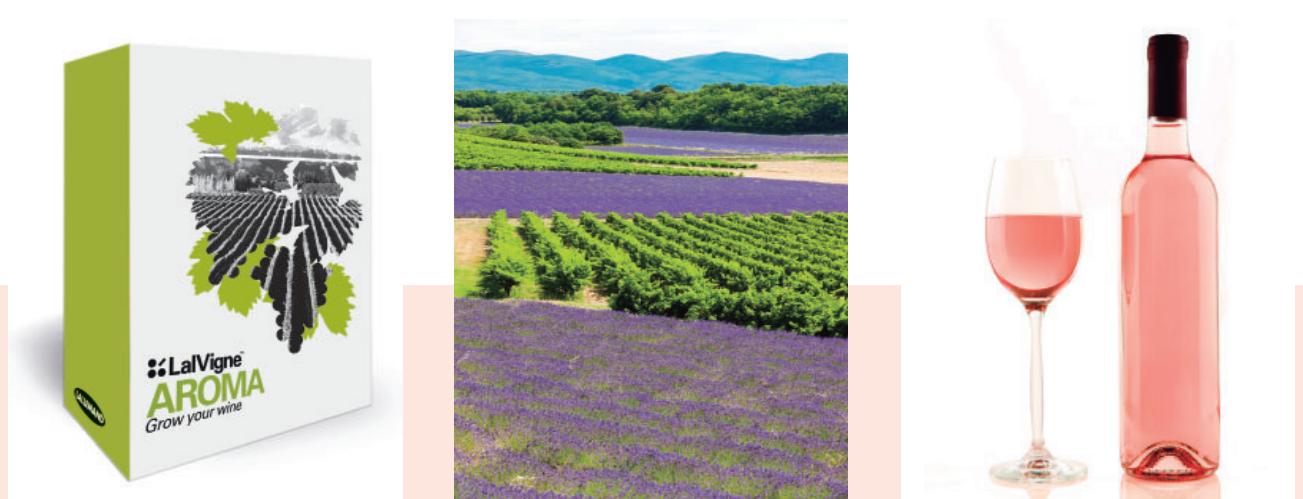
G R O W Y O U R R O S É



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

**LalVigne AROMA** is a yeast derivative spray, that will boost the aromas and flavors of your rosé.

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



**LalVigne AROMA** applied at veraison significantly improves grape aroma precursors

Bring to your rosé the potential of your vines

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

# LalVigne AROMA

## Applied at veraison



### **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 dehydration**

Reduces dehydration during ripening, avoiding yield losses

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

Shortens veraison reducing heterogeneity at harvest

### **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



## User Feedback

Estelle DESSUP, Œnologue Conseil EURALIS

Château Lestrille, sur Merlot Rosé. Bordeaux

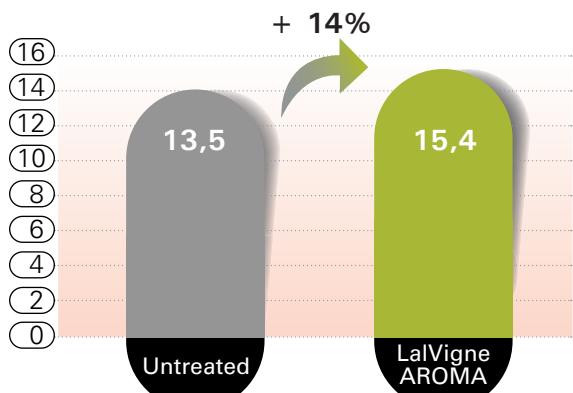
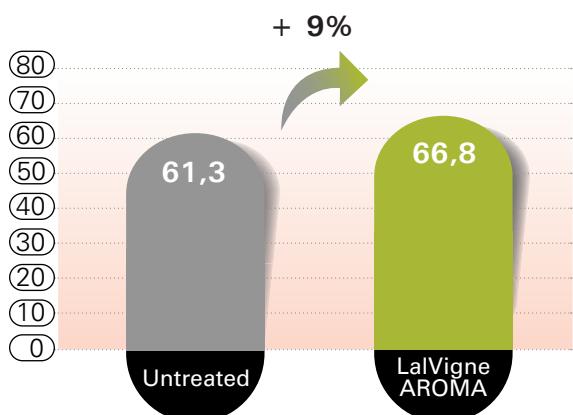
*"We wanted to make a fresh and very elegant Rosé wine with a good balance. With LalVigne AROMA, technological maturity and aromatic maturation are closer. The final rosé wines have a beautiful bright colour, with more freshness and are well balanced balanced. They have an aromatic profile with more complexity, floral and zests notes."*

Aurelio García - Bodega Santa Elena

Aguascalientes (Mexico) - Rosé with Malbec

*"For this Rosé our goal is to make a fresh but more delicate, perfumed style with a lighter color. We also look for a mouthfeel that has a fruity beginning, fruit and floral notes with a medium weight on the midpalate. We sprayed LalVigne AROMA on the Malbec, and found the color to be more stable with the same hue, even after 8 – 10 months in the marketplace. The aromas of this wine, floral notes with some perfume have maintained their complexity, and the textural component from LalVigne AROMA has made the wine more balanced."*

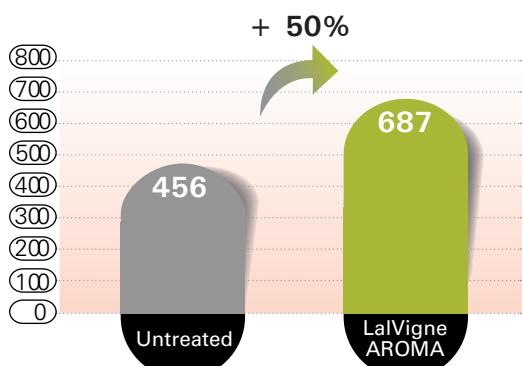
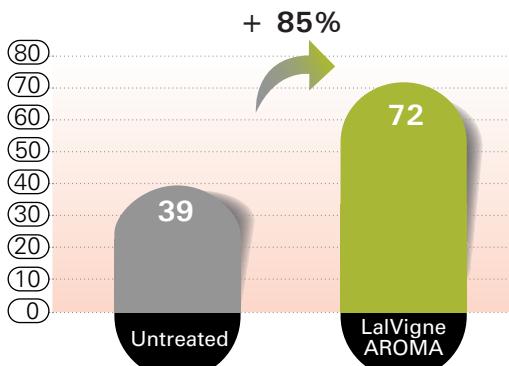


**Tempranillo Rosé, Ribera del Duero, Spain****Varietal Aroma Potential Index****Grenache, Rhone Valley, France****Glutathione mg/L****LalVigne AROMA increases varietal expression**

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

**LalVigne AROMA Rosés with longer life**

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

**LalVigne 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.



## Natural input

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

Non GMO



## Don't let Aggressive Green Flavors

Varietal expression from early maturity

Reduces harsh mouthfeel.



## Less dehydration

Reduces dehydration during ripening, avoiding yield losses

Longer optimal harvest time



## Outstanding rosés

Varietal expression wines

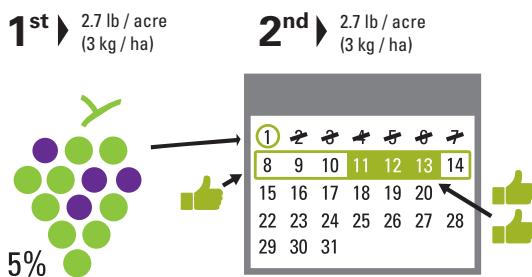
Longevity of wines

More complexity

More stability

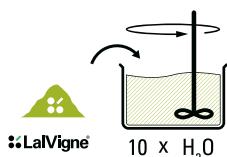


## Foliar application

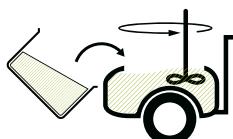


1<sup>st</sup> Application = beginning of veraison

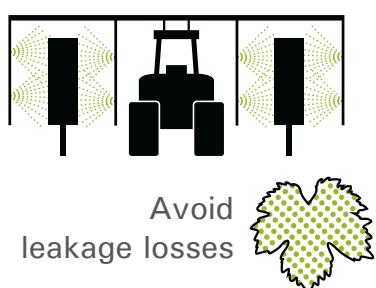
2<sup>nd</sup> Application = 7 - 14 days after 1<sup>st</sup> application (best 10-12 days)



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

2.5 acres (1 hectare) carton

Each box contains 2x6.6 lb bags for two applications.

Total weight: 13.2 lb (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.

2.7 lb / acre (3 kg / ha).



# GROW YOUR WINE



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD  
SOLUTIONS

**LALLEMAND**

LALLEMAND OENOLOGY

Original *by culture*

**Visionary biological solutions** - Being original is key to your success. At Lallemand 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.lallemandwine.com](http://www.lallemandwine.com)