



IMPROVE THE PHENOLIC MATURITY **OF YOUR RED WINES**

Treating vines with LalVigne MATURE during veraison improves wine quality, enhancing phenolic maturity, quality of tannins, structure, and mouth feel. Simply put, your wines will be better balanced.

LalVigne is an innovative foliar spray developed for grape growers and winemakers who work in the vineyard to produce a better wine (U.S. Patent Pending).



Yeast Saccharomyces cerevisiae (Lallemand group) © Getty Image

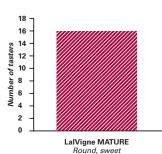
WHY SHOULD I USE LALVIGNE MATURE?

After experience of more than 50 trials in different countries (France, Spain, Italy, USA...) and different vintages, more than 90% of LalVigne MATURE treated vineyards produced wines that were favorable compared to untreated vineyards, improving phenolic maturity and overall grape quality.

Volume in mouth, mouthfeel, roundness, sweetness, overall quality in the mouth, quality of tannins.

Control Dry, bitter, green

Astringency, bitterness, aggressiveness.



Trial done in Cabernet Franc 2012. Chambre d'Agriculture d'Indre et Loire **Overall preference** Professional panel with 17 tasters

Trial done in Syrah Languedoc 2012

Volume

Acidity

Aroma ir

LalVigne MATURE

Trial done in Merlot

Languedoc 2012 Volume NouthOus Sweetness Bitterness **Astingency** Aromati Length

> ____ LalVigne MATURE Contro Tasting done at Centre de Viticulture et

Oenlogie de Midi-Pyrénées 20 tasters

More volume and better quality in the mouth = significance of 5%

Length

Trials done in homogeneous conditions, with the application of LalVigne MATURE as the only different variable between treated and untreated vineyards

Bitterness

Astingency

Contro





















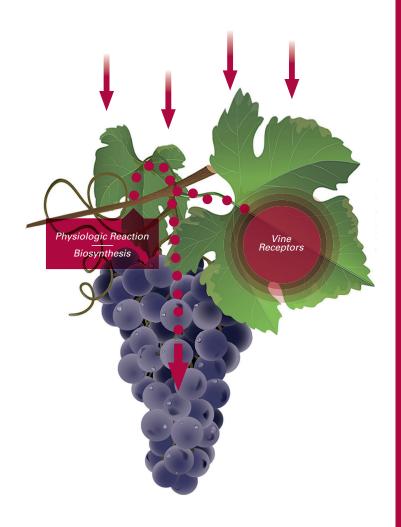






WAY OF ACTION

LalVigne MATURE stimulates the vine, increasing and speeding up the natural biosynthetic pathway that produces the secondary compounds responsible for phenolic maturity and increased wine quality.



DISCLAIMER

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The information herein is true and accurate to the best of our knowledge. However, this document is not to be considered as a contract or guarantee. Furthermore, it is understood by both buyer and vendor that vines growth is impact by many circumstances. It is responsibility of the buyer to adapt the use of our March products to such circumstances. There is no substitute for good grape growing and winemaking practices , or ongoing vigilance.

CHARACTERISTICS

Composition

100% specific fractions of inactivated wine yeast, Saccharomyces cerevisiae. It is non-pathogenic, non-hazardous, food grade and non-GMÒ.

Packaging

3 hectares (7.5 acres) carton: 3 separate boxes. Each box contains two 1 kg bags (6 kg total).

1 hectare (2.5 acres) carton: Each box contains two 1 kg bags (2 kg total).

Storage Non-flammable product. Store in sealed original packaging. Store preferably in a cool, dry place. Avoid extreme storage conditions.

Organic Agriculture

Product suitable in organic farming according to Regulation (UE) 2018/848 and 2021/1165. Product compliant under NOP. Check local organic certification requirements.

DOSE AND TREATMENT

1 Treatment = 2 applications.

Recommended dose by application on vines

1 kg / ha (2.2 lb / 2.5 acre) 1^{st} Application = beginning of veraison (around 5%). 2nd Application = 7 - 14 days after 1st application (best 10 - 12 days). Foliar spraying application. Dilute in water before applying (around 200 - 600 I / ha ; 50 - 160 gal / 2.5 acre). Follow application recommendations.







