

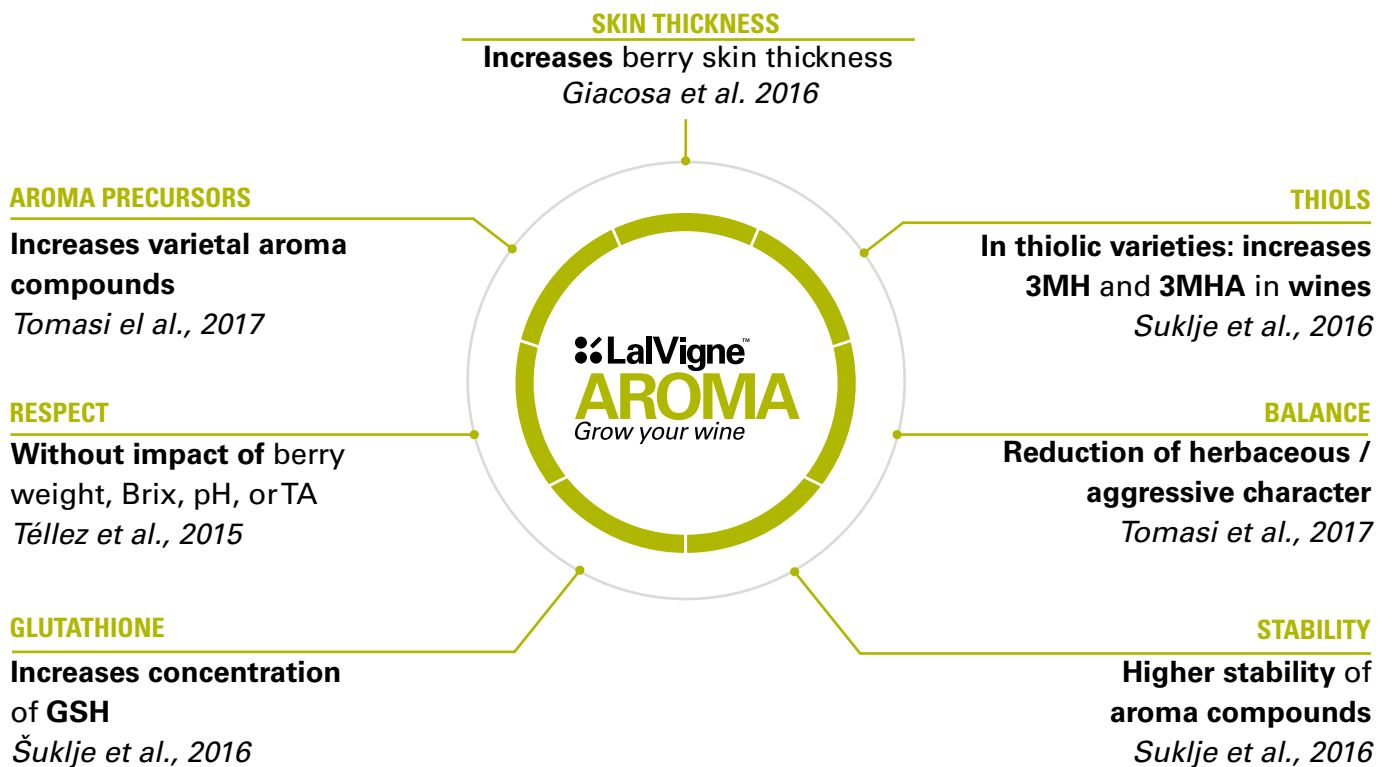


**LalVigne™**  
**AROMA**  
*Grow your wine*

**Increases and advances the accumulation of aromatic precursors**



Foliar application to improve ripening from veraison  
 Uniform veraison. Homogeneous maturation  
 Better grapes, better wine  
 Greater complexity of aroma, better balance and longevity



# Characteristics

## Composition

100% specific fractions of selected inactivated yeast.

*Saccharomyces cerevisiae*.

Non GMO.

## Package size

3 kg bag.

## Storage

Non-flammable product.

Store in sealed original packaging.

Avoid extreme storage conditions.

## Organic Agriculture

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

Product compliant under NOP

Controlled by ECOCERT SA F – 32600

Check local organic certification requirements



## Dose

2 applications

Recommended dose per application is 3 kg / hectare (6.6 lb / 2.5 acre) sprayed onto vines

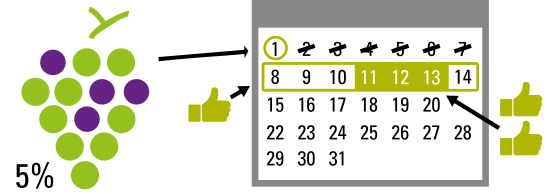


Suitable for organic use | <https://www.biogro.co.nz/>

# Foliar application

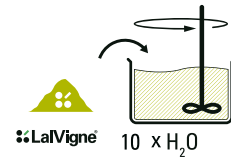
1<sup>a</sup> 3 kg / ha  
(6.6 lb / 2.5 acre)

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

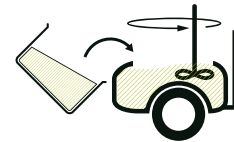


1<sup>st</sup> Application = beginning of veraison

2<sup>nd</sup> Application = 7 - 14 days after 1<sup>st</sup>

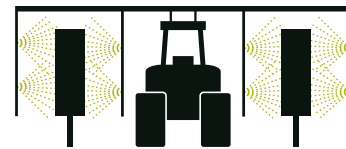


Suspend **LaVigne™ AROMA** in 10 times its weight of water and stir/agitate to mix.

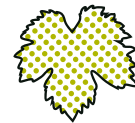


Dilute in water for its application

Keep the agitator running during the application.



Avoid leakage losses



 **LaVigne™ Preparation & Application**

The information herein is true and accurate to the best of our knowledge however this data sheet is not to be considered as a guarantee expressed or implied or as a condition of sale of this product.

Ver 1.0 / 07.2019



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS



LALLEMAND OENOLOGY

Original by culture