



**LaVigne™**  
**MATURE**  
*Grow your wine*

**Increases and advances phenolic maturity**



Foliar application to improve ripening from veraison

Uniform veraison. Homogeneous maturation

Better grapes, better wine

Reduces the dehydration of the grapes delaying the withering process

Reduces risk of late maturity

**SKIN THICKNESS**

Increases berry skin thickness with higher extractability of anthocyanins  
*Río Segade et al., 2016*

**ANTHOCYANINS**

Increases concentration of extractable anthocyanins  
*Villangó et al., 2015*

**RESPECT**

Without impact on berry weight, Brix, pH, TA  
*González et al., 2016*

**TANNIN**

Increases skin tannins  
*Lissarrague et al., 2014*



**BALANCE**

Reduction of herbaceous / aggressive character  
*Tomasi et al., 2017*

**QUALITY**

Increases degree of polymerization  
*Villangó et al., 2015*

**LaVigne™ MATURE Time Lapse (English).**

Visit the explanatory Time Lapse video of the veraison on the Lallemand Oenology Channel on YouTube

# Characteristics

## Composition

100% specific fractions of selected inactivated yeast.

*Saccharomyces cerevisiae*.

Non GMO.

## Package size

1 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

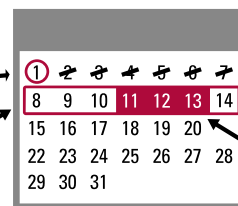
Recommended dose per application is 1 kg / hectare (2.2 lb / 2.5 acre) sprayed onto vines .

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

# Foliar application

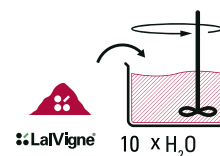
1<sup>a</sup> ▶ 1 kg / ha  
(2.2 lb / 2.5 acre)

2<sup>a</sup> ▶ 1 kg / ha  
(2.2 lb / 2.5 acre)

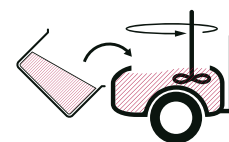


1<sup>st</sup> Application = beginning of veraison

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

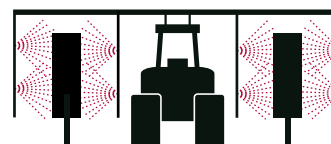


Suspend **LalVigne™ MATURE** in ten times its weight in water and stir/agitate to mix.

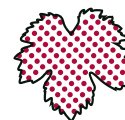


Dilute in water for its application

Keep the agitator running during the application.



Avoid leakage losses



 **LalVigne™** 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.

Ver1.0 / 07.2019



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS

**LALLEMAND**

LALLEMAND OENOLOGY

Original *by culture*