

G R O W Y O U R R O S É



Vineyard foliar spray to boost the quality of your rosé



BY LALLEMAND OENOLOGY



Maximize the expression
and quality of your rosé in
the vineyard

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

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



LalVigne AROMA applied at veraison significantly improves grape aroma precursors, resulting in wines with brighter, cleaner and more persistent aromas.

LalVigne AROMA
Applied at veraison



- For varietal expression**
Improves the concentration of aroma precursors in the grapes and flavors in the resulting wines

Increases the berry skin thickness
Better protection and greater resistance of the grapes to damage

Less shrivel and dehydration
Reduces dehydration during ripening, and yield losses due to shrivel

Uniform veraison, homogeneous ripening
Shortens veraison, reducing heterogeneity at harvest

Natural
Ecocert SA approved for use in NOP organic production.
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 increased 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

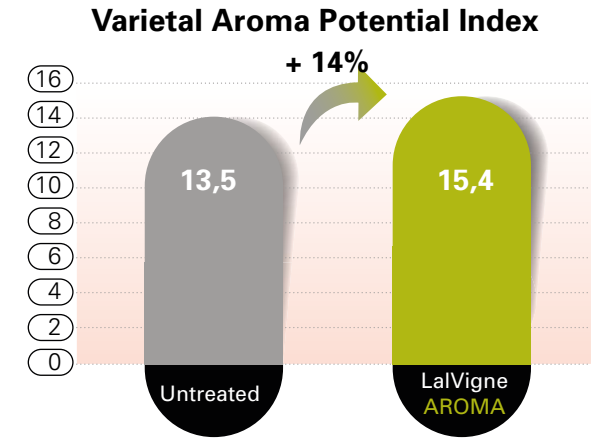
"We wanted to make a fresh and very elegant Rosé wine with a good balance. With LalVigne AROMA, technological maturity and aromatic maturation are closer. The final rosé wines have a beautiful bright colour, with more freshness and are well balanced. They have an aromatic profile with more complexity,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

Aurelio García - Bodega Santa Elena

Aguascalientes (Mexico) - Rosé with Malbec

"For this Rosé our goal is to make a fresh, more delicate, perfumed style with a lighter color. We also look for a mouthfeel that has a fruity beginning, fruit and floral notes and 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."

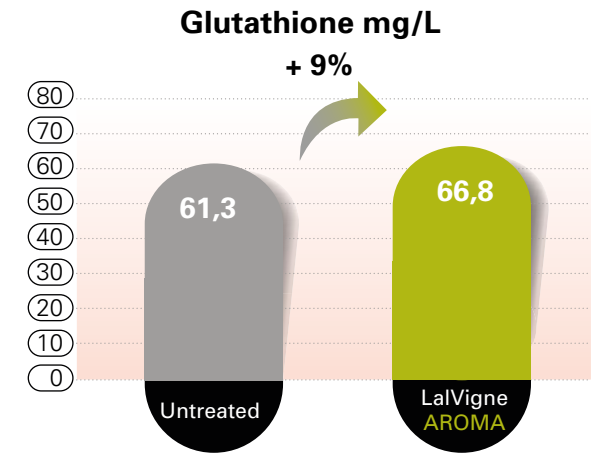
Tempranillo Rosé, Ribera del Duero, Spain



LalVigne AROMA increases varietal expression

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

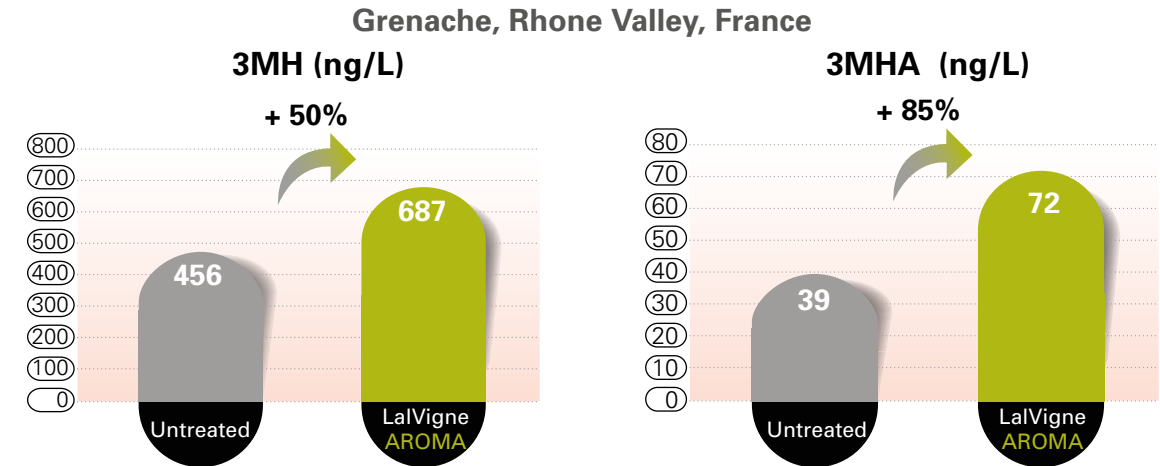
Grenache, Rhone Valley, France



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





Balance your grapes, balance your wine

Accelerate the accumulation of aroma precursors.



Natural

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



Diminish aggressive green flavors

Varietal expression from early maturity
Reduces harsh mouthfeel.



Less dehydration

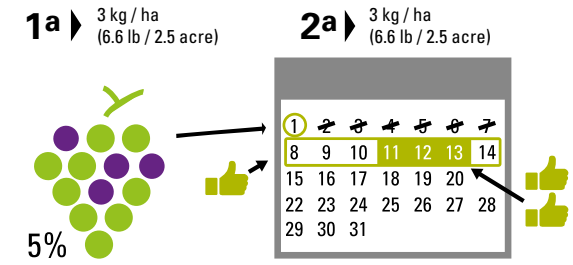
Reduces dehydration during ripening, avoiding yield losses
Longer optimal harvest time



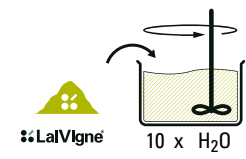
Outstanding rosés

Varietal expression wines
Longevity of wines
More complexity
More stability

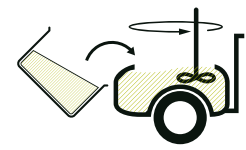
Foliar application



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



Suspend **LalVigne AROMA** in approximately 10 times its weight in water.



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 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

GROW YOUR WINE

June 2020



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original *by culture*

www.lallemandwine.com

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.