

# LalVigne® MATURE

Grow your wine



## 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.

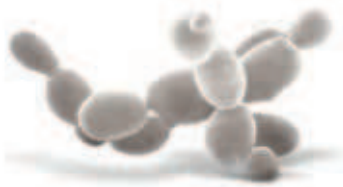
**+** Volume in mouth, mouthfeel, roundness, sweetness, overall quality in the mouth, quality of tannins.

**-** Astringency, bitterness, aggressiveness.

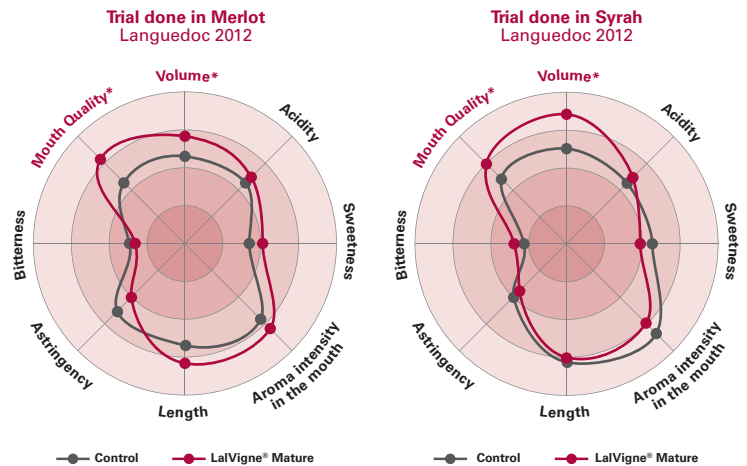
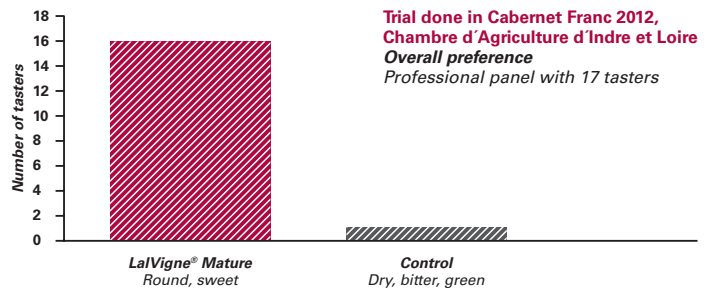
## IMPROVE THE PHENOLIC MATURITY OF YOUR RED WINES

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



Tasting done at Centre de Viticulture et Oenologie de Midi-Pyrénées  
20 tasters

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

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

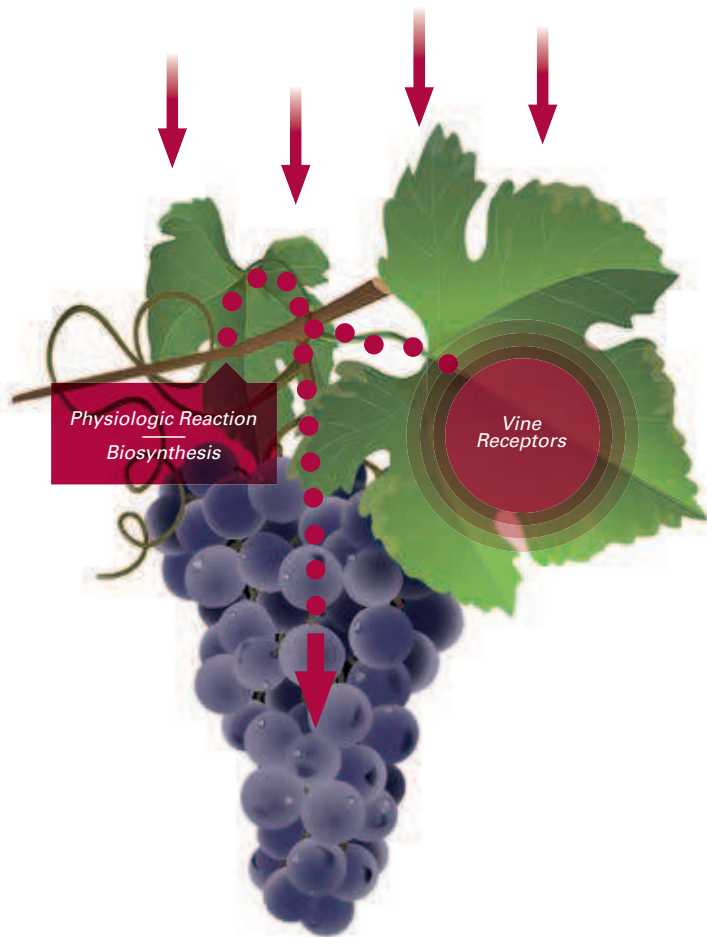


lalvigne.com



# 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

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 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-GMO.

## 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 (CE) n°834/2007 regulation.

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<sup>st</sup> Application = beginning of veraison (around 5%).

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

Foliar spraying application.

Dilute in water before applying (around 200 - 600 l / ha ;

50 - 160 gal / 2.5 acre).

Follow application recommendations.

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

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

