



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.

Packaging

3 hectares (7.5 acres) carton: contains 3 separate boxes.

Each box contains 2x1 kg bags for 1 ha (2.5 acres) Total weight: 6 kg.

1 hectare (2.5 acres) carton: contains 2x1 kg (2.2lb) bags for two applications.

Total weight: 2 kg.

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

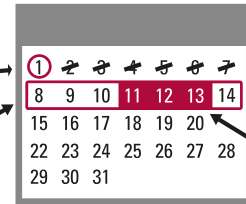
Check local organic certification requirements



Foliar application

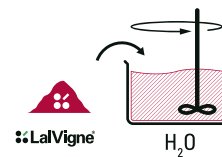
1^a 1 kg / ha
(2.2 lb / 2.5 acre)

2^a 1 kg / ha
(2.2 lb / 2.5 acre)

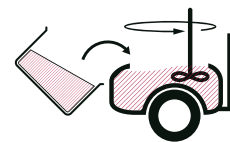


1st Application = beginning of veraison

2nd Application = 7 - 14 days after 1st

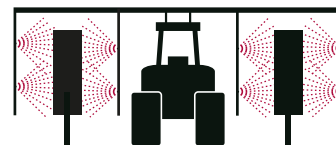


Suspend **LalVigne™ MATURE** in water and stir/agitate to mix.



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.

Ver 1.0 / 04.2020



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS



LALLEMAND OENOLOGY

Original by culture