

LalVigne™

AROMA™

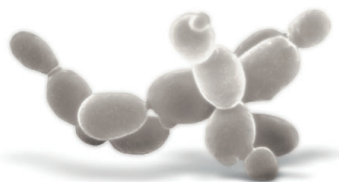
Elevate aroma precursors



ENHANCE THE FLAVOR OF YOUR WINE, INCREASING THE CONCENTRATION IN AROMA PRECURSORS OF YOUR GRAPES

A foliar spray treatment of **LalVigne AROMA** during veraison increases grape quality and oenological potential, producing wines with greater complexity of aroma, better balance in mouthfeel and longevity.

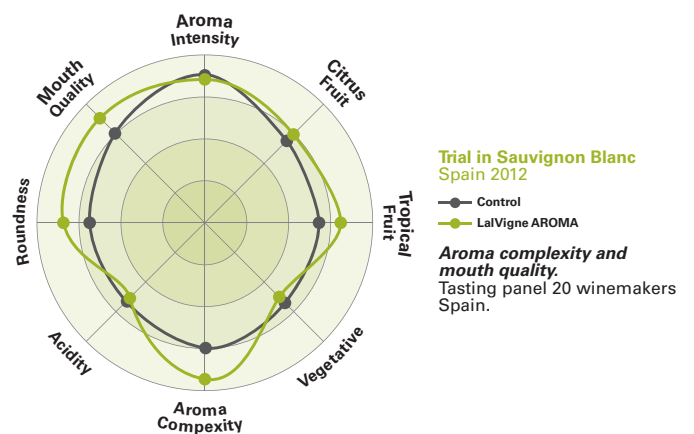
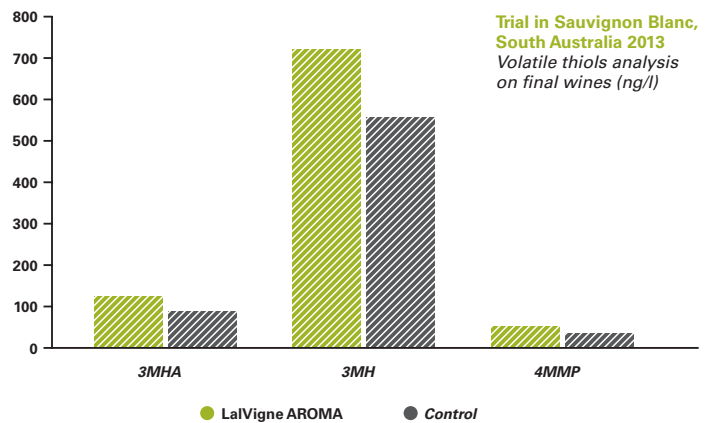
LalVigne is an innovative foliar spray developed for grapegrowers and winemakers who work in the vineyard to produce a better wine (US patent pending).



Yeast *Saccharomyces cerevisiae* (Lallemand group)
© Getty Image

WHY SHOULD I USE LALVIGNE AROMA?

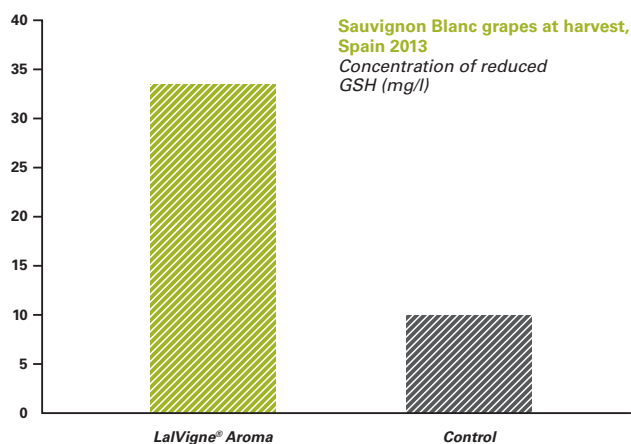
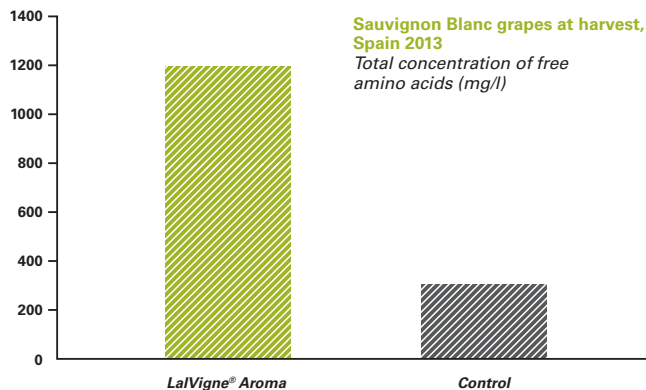
The results of trials in the northern and southern hemisphere (Spain, Germany, South Africa, USA, Australia, Chile) have shown clear differences in vineyards treated with **LalVigne AROMA**. Wines treated with **LalVigne AROMA** exhibited higher aroma complexity, better mouthfeel, and an overall increase in wine quality.



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

BENEFITS

Free amino acids and glutathione (GSH) play a crucial role in the development and stability of aroma potential. Analysis of free amino acids and reduced GSH content were carried out in grapes from different field trials.



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.

March 2022



1480 Cader Lane, Suite A
Petaluma, CA 94954
p. 707-765-6666 | f. 707-765-66
info@scottlab.com | scottlab.com

CHARACTERISTICS

Composition

100% specific fractions of inactivated wine yeast, *Saccharomyces cerevisiae*. It is non-pathogenic, non-hazardous, food grade and non-GMO.

Packaging

1 hectare (2.5 acres) carton:
Each box contains two 3 kg bags (6 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 Regulation (UE) 2018/848 and 2021/1165.
Product compliant under NOP.
Check local organic certification requirements.

DOSE AND TREATMENT

1 Treatment = 2 applications.

Recommended dose by application on vines

3 kg / ha (6.6 lb / 2.5 acre).
1st Application = beginning of veraison (around 5%).
2nd Application = 7 - 14 days after 1st application (best 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.

1st ▶ 3 kg / ha
(6.6 lb / 2.5 acre)

2nd ▶ 3 kg / ha
(6.6 lb / 2.5 acre)

