

**HIGH ON INFORMATION:**

*Cheers!*

Dear Winemakers,  
 Greetings from Zytex!!!

Trust everything is safe well at your end. This pandemic has impacted on every business around the globe and we strongly believe our industry will bounce back in near future.

I am delighted to share "Circle of wine" Volume 5 with you. We trust first 4 editions has helped to brought exciting information. Now it's time to move ahead with next edition Volume 5.

This Circle of wine will add light on how we can create great rose; so title of this edition is "Grow your Rose". Rosé is a form of wine that includes some color from grape skin, but not an adequate amount to be classified under red wines. Rosé wine can range in color from a vivid purple to a pale orange, depending on the winemaking techniques.

The three major ways to produce rosé wine are saignée, blending, and skin contact and it can be sparkling, semi-sparkling, or even still wine. Rosé wine can be derived from a wide variety of grapes grown across the world which is making the Rosé wine market truly global in nature.

Rose wine market growing around world because It pairs well with just about everything. It is in the middle of the flavor profile. It's not as heavy as a red or as light as a white. Our principle Lallemand has done great R&D on vineyards like LalVigne Mature and LalVigne Aroma which are now game changer for improving overall quality of wines. It has now appreciated globally amongst winemakers.

We trust "Circle of wine" can benefit you to add precious contributions in wine making.

Stay safe!!!

**Mr. Shrikant Magar,**  
 Manager – Oenology, Brewing & LalVigne Division.  
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Grow Your Rose

**LalVigne™**  
 Grow your wine

**Vineyard foliar spray to boost the quality of your rosé**

BY LALLEMAND OENOLOGY

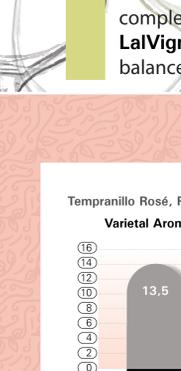
GROW YOUR ROSÉ

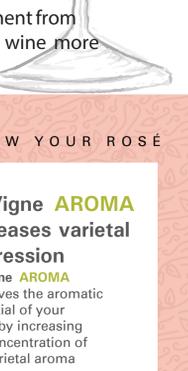
**LalVigne™ AROMA**  
 Grow your wine

**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.

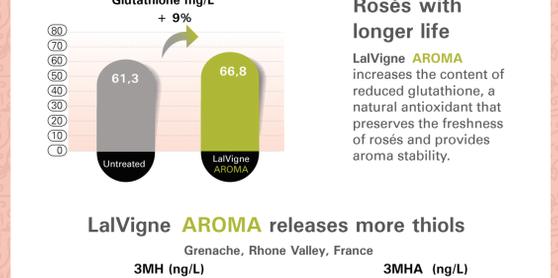




LalVigne AROMA applied at veraison significantly improves grape aroma precursors, resulting in wines with brighter, cleaner and more persistent aromas.

GROW YOUR ROSÉ

**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

**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 pyrazinic and fresher wines**  
 Possibility to advance harvest 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

GROW YOUR ROSÉ

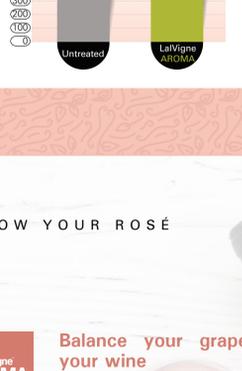
**User Feedback**

**Estelle DESSUP, Oenologue 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."

GROW YOUR ROSÉ

**Tempranillo Rosé, Ribera del Duero, Spain**  
**Varietal Aroma Potential Index**



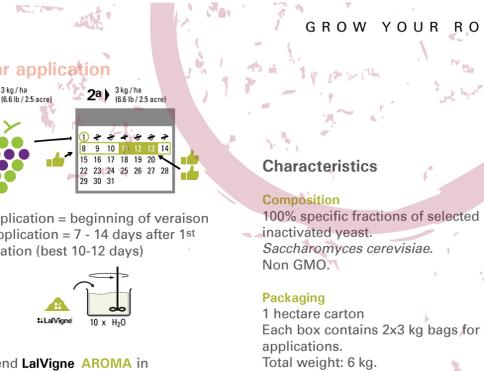
**LalVigne AROMA increases varietal expression**  
 LalVigne AROMA improves the aromatic potential of your rosés by increasing the concentration of the varietal aroma precursors.

**Grenache, Rhone Valley, France**  
**Glutathione mg/L**



**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**  
 Grenache, Rhone Valley, France



**LalVigne AROMA releases more thiols**  
 Greater concentration of glutathione, prevention of browning and increased stability of aroma compounds

GROW YOUR ROSÉ

**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



GROW YOUR ROSÉ

**Foliar application**

1a) 3 kg/ha (8.8 lb/2.5 acre)    2a) 3 kg/ha (8.8 lb/2.5 acre)



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.

Avoid leakage losses

**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**