

nutritional *biostimulant*

Specially formulated to optimize the aromatic potential of white and rosé wines

🎯 product objectives

OENOTERRIS® Arôme is a biostimulant with a complex liquid formulation that **promotes the synthesis of thiol precursors and amino acid precursors of esters**, which are essential to the aromatic bouquet of white and rosé wines. By **stimulating the synthesis of glutathione**, **OENOTERRIS® Arôme participates in the fight against oxidative stress in the plant**. Thanks to a composition rich in active compounds, it also helps to **reinforce resistance to abiotic stresses** such as water stress.

OENOTERRIS® Arôme is part of the White and Rosé Programme and completes the mechanisms stimulated by **OENOTERRIS® Fleur**.

🧪 dosage and recommendations for use

Foliar spraying: **3 to 5 L/ha** with 2 applications at the phenological stages early veraison and veraison, i.e. approximately 7 days between the two applications. The hygrometry must be between **60 and 95%**, the temperature between **12 and 25 °C** (avoid strong heat) and the wind between **force 0 and force 3** on the Beaufort scale.

🌿 formulation

- Element content: N: 7%, P: 0, K: 0
- Composition:
 - Amino acids (45%) including cystein
 - Auxinic protector MAA n°1080002
 - Polyphenols

Liquid formulation.

Density: **1,20 ± 0,05** - pH: **5,0 ± 0,5**

📦 packaging

10 liter can.

🕒 conservation

Original full packaging, unopened, in perfect condition, to be kept in a dry, odorless place, away from light and frost.

Opened packaging: to be used quickly.

⚠️ precautions for use

Product for **wine-growing** and **exclusively professional use**. Use in accordance with the regulations in force.

🏆 certification

Product usable in **Organic Agriculture**.

🍇 the integrated agro-oenology as seen by THE SOFRALAB® GROUP

The aim of the integrated agro-oenology approach is to **provide a better understanding and analysis** in order to **promote diversity** and make the **"right" choices of technological itineraries** and thus **preserve the quality** of the wines from the grapevine to the bottling process.

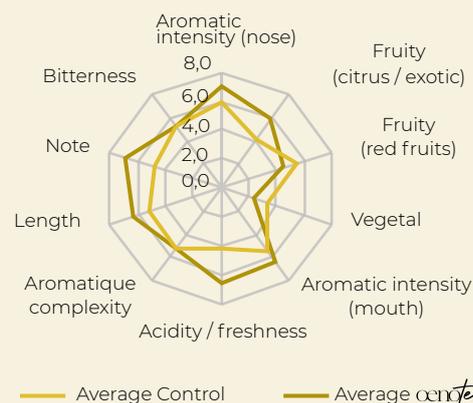
🎯 the objectives of oenoterris

OENOTERRIS® is a concept that embodies **the oenologist's desire to turn his or her gaze towards the vineyard** and propose an **integrated agro-oenological strategy** according to a wine profile.

📈 a viticultural leverage to meet an oenological challenge

The **White and Rosé Programme** aims to **enhance and improve** the intense and fresh aromatic expression of white and rosé wines.

A key element of this agro-oenological program, **OENOTERRIS® Arôme** prepares and ensures this objective by providing a solution to the problems identified in the vineyard.



Impact of the White and Rosé Programme on the aromatic composition of the wine. Sensory diagram - Comparative trials conducted in Languedoc between 2017 and 2020.

white and rosé programme

from grapevine to wine

grapevine lever

smart'app

cellar lever

APPLICATION 1 APPLICATION 2

Flowers closely pressed together

Flowers separating



oenoterris fleur

- Ensures the homogeneity of the flowering
- Limits the phenomena of asynchrony
- Reinforces the resistance to abiotic stress
- Allows a phenolic maturity of the red grapes of quality
- Optimizes the aromatic potential for the elaboration of white and rosé wines

APPLICATION 1 APPLICATION 2

Early veraison

Veraison



oenoterris arôme

- Promotes the synthesis of thiol and ester precursors
- Stimulates the synthesis of glutathione
- Reinforces the resistance to abiotic stresses

STAGE
Characterization of the must



SMART'APP COLLAGÉ

- Decision making for a smart fining
- Choice of several possible fining products

STAGE
Must fining



KTS® FLOT

- 100% plant-based
- Synergy between pea proteins and chitin derivatives
- Aromatic signature: volume, length, fruitiness

STAGE
Yeast nutrition



NUTRICELL® FULLAROM

- 100% autolysate
- Rich in amino acids precursors of esters
- Safety of fermentations

STAGE
Alcoholic fermentation



SO.DELIGHT®

- Specific selection for white and rosé wines
- Complex aromatic profile : citrus, fruitiness
- High fermentation quality



Foliar spraying



Settling
NTU 80



Alcoholic
Fermentation
TC 14-15°



Tasting