

nutritional *biostimulant*

Specially formulated to optimize the flowering of the grapevine

product objectives

OENOTERRIS® Fleur is a biostimulant with a complex liquid formulation that **ensures the homogeneity of the grapevine flowering and helps avoiding coulure, millerandage or asynchrony phenomena** ; it also **reinforces the plant's resistance to abiotic stresses** such as water stress and **ensures its nutrition**.

This homogeneity of the flowering and the resistance to abiotic stresses are **the pillars allowing a phenolic maturity of the red grapes of quality**, necessary for the elaboration of great red wines, as well as an intense aromatic potential for the elaboration of expressive white and rosé wines. The good nutrition of the plant favors the good nitrogen balance of the must, thus reducing the difficult alcoholic fermentations.

OENOTERRIS® Fleur is part of an agro-oenological program and is applied in combination with **OENOTERRIS® Expression** or **OENOTERRIS® Arôme**.

dosage and recommendations of use

Foliar spraying: **3 to 5 L/ha** with 2 applications at the phenological stages flowers closely pressed together and flowers separating.

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: 4%, P: 3%, K: 1,6%
- Composition:
 - Amino acids (25%) including arginine
 - Auxinic protector MAA n°1080002
 - Polyphenols
 - Silica

Liquid formulation.

Density: 1,24 ± 0,05 - pH: 4,5 ± 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.

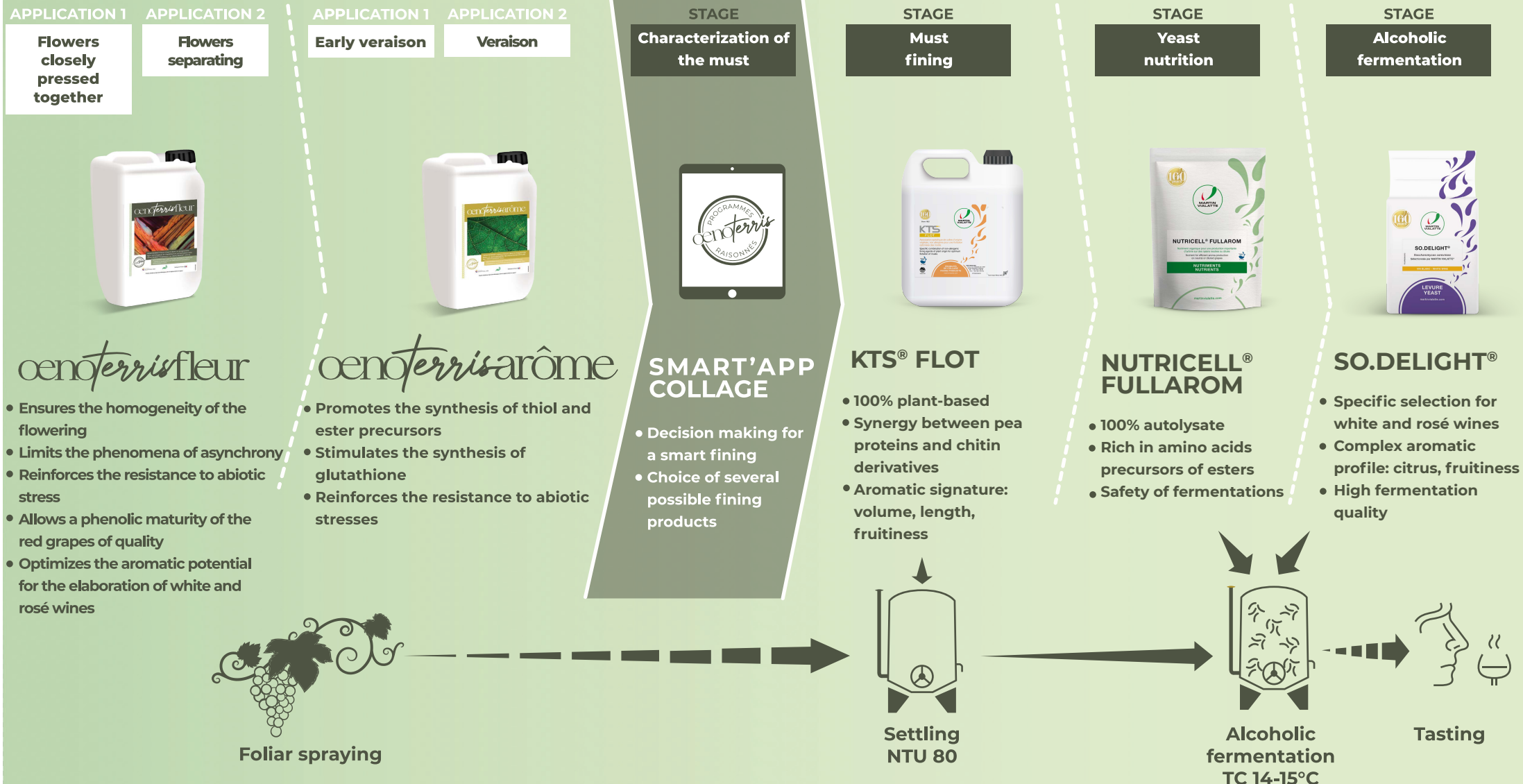
the objectives of oenoterris

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.

viticultural leverage to meet oenological challenges

- **Freshness Programme** : Enhance and improve the intense and fresh aromatic expression of white and rosé wines.
- **Easy-To-Drink Programme** : Enhance and improve the expression of the "fruity, fresh and full-bodied" profile of red wines.

grapevine lever — smart'app — cellar lever



For more information, please visit www.oenoterris.com or contact your oenologist.

Easy-to-drink programme

from grapevine to wine

grapevine lever ————— the grape — cellar lever

APPLICATION 1 APPLICATION 2

Flowers closely pressed together

Flowers separating



oenoterrisfleur

- 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

Berries pea-sized

Berry touch



oenoterrisexpression

- Ensures the homogeneity of the polyphenolic maturity
- Reinforces the resistance to abiotic stresses

STAGE Characterization of the grape



- Quantitative and qualitative analysis
- Decision making for an integrated itinerary

STAGE Yeast nutrition



NUTRICELL® AA
(To be incorporated during the inoculation)

- 100% autolysate
- Rich in amino acids
- Flavors and nutrition

STAGE Alcoholic fermentation



VIALATTE® FERM R82
(To be incorporated during the inoculation)

- Specific selection for structured red wines
- Fermentation security
- Fruity profile: red fruits
- Maturity



SUBLIRED®
(To be incorporated 24 hours after the start of alcoholic fermentation)

- Proanthocyanidic tannins
- Copigmentation
- Fruity profile
- Volume



Foliar spraying



Alcoholic fermentation
TC 25° Maceration 10-12 days



Malo-lactic
Fermentation



Tasting