

product objectives

OENOTERRIS® Fleur is 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

Total Nitrogen (N) : 4 %

3.65 % Nitrogen

0.35 % Ammoniacal Nitrogen

Available Phosphoric (P₂O₅) : 3 %

Soluble Potash (K₂O) : 2 %

Liquid formulation.

Derived from :

Beet vinasse and porcine collagen hydrolysate.

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.

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

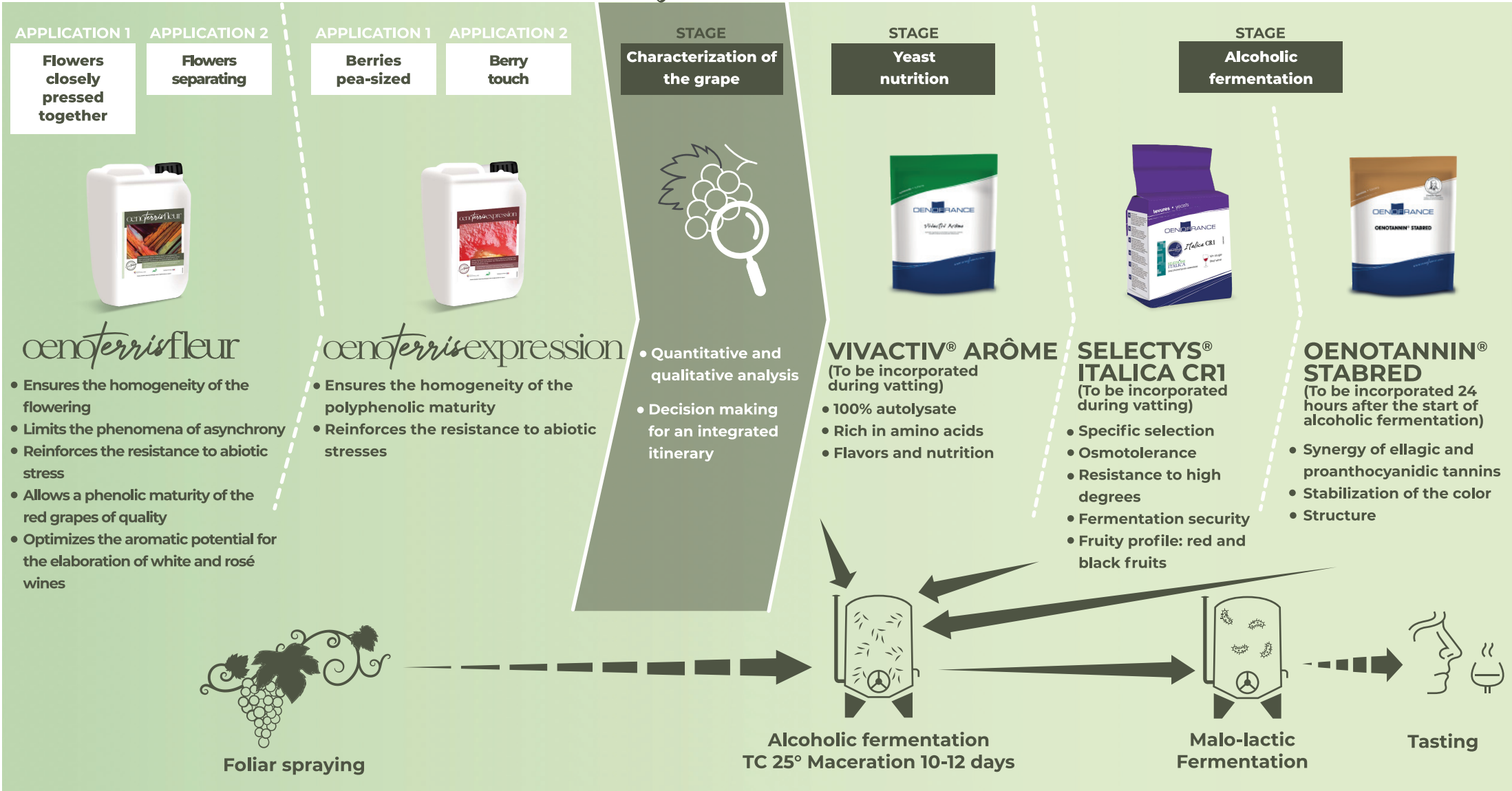
- **White and rosé Programme** : Enhance and improve the intense and fresh aromatic expression of white and rosé wines.
- **Red Programme** : Enhance and improve the expression of the "fruity, fresh and full-bodied" profile of red wines.

red programme

from grapevine to wine

grapevine lever

the grape cellar lever



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

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



Foliar spraying

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 COLLAGE

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

STAGE

Must fining



OENOVEGAN® EPL

- 100% plant-based
- Synergy between pea proteins and yeast protein extracts (EPL)
- Aromatic signature: respectful, vibrant, complex and delicate



Settling NTU 80

STAGE

Yeast nutrition



VIVACTIV® ARÔME

- 100% autolysate
- Rich in amino acids
- Efficiency of fermentations



Alcoholic fermentation TC 14-15°C

STAGE

Alcoholic fermentation



SELECTYS® THIOL

- Specific selection
- Hydrolysis of thiol precursors
- Strong aromatic expression
- High fermentation quality



Tasting

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