Anwendungsbericht/User Application Report

Produkt/Product:
penergetic p
penergetic b

Anwender/User:
Bodega Tandem
Yerri Valley
Spain

Fachberater/Consultant:
Libsa
C/Badostain, 9-Nave J-13
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Datum/Date:
2018

Bodega Tandem - Comparison in viticulture with and without Penergetic applications

For the realization of their idea of a winery, Alicia and Jose Maria Fraile are looking for land and vineyards on which they can build their project. When they found the location in 2011, the Bodega Tandem's buildings were constructed in a modern style with very clear lines. They blend harmoniously into their surroundings and form a wonderful symbiosis with the surrounding oak forest, vineyards and cereal fields. The Bodega Tandem is also located on one of the busiest hiking routes in Spain, the CAMINO DE SANTIAGO route.

The 22 hectares of vineyards in the Yerri Valley give the Bodega Tandem concept the necessary quality. The Tempranillo, Cabernet Sauvignon and Merlot grape varieties are equally distributed among the vineyards. The average age of the vines is about 20 years and they are well maintained.

The philosophy of Bodega Tandem is simple: “to produce great wines, you must have the best grape possible”. That's why they concentrate their efforts all year round on the care of the vineyards. The pruning or the harvesting of the vines are a distinguishing feature of the Bodega Tandem.
During the months of September and October, continuous samplings are carried out to analyze the optimal degree of ripeness of the grapes. In addition, the grapes are tasted to make decisions about the harvest time.

Great wines from the best grapes

Test plots

- Test area: 2 ha the Cabernet Sauvignon grape variety
- penergetic b 1,5kg/ha
- penergetic p 4 x 500ml

Photos of the Penergetic plot


Photos of the control plot


Evaluation of the grapes

Sample		18/4518	18/4519
Identification		Control	**Test**
Variety		Cabernet franc	**Cabernet franc**
Stage		Maturity	**Maturity**
100 grape weight	g	134	**131**
Probable content	°	15.5	**15.7**
Glucose / Fructose	g/l	260.8	**263.9**
Brix	°	27	**27.2**
Total tartaric acid	g/l	5.5	**5.2**
pH value	-	3.43	**3.42**
Gluconic acid	g/l	n.d.	**n.d.**
Glycerine	g/l	0.3	**0.3**
Acid rot, acid residues	-	14	**16.1**
Lactic acid rot	-	1	**0**
Fermentation activity	-	13	**12**
Grey mould	-	0	**0**
Volatile acidity	g/l	0.1	**0**
Malic acid content	g/l	1	**1**
Tataric acid content	g/l	7.6	**7.7**
Alpha-amino nitrogen	mg/l	142	**129**
Ammonium nitrogen	mg/l	80	**68**
Slightly assimilated nitrogen	-	222	**197**
Potassium	mg/l	959	**1330**
Folin-Cociocalteu-Index	-	5	**8**
Anthocyanins	mg/l	81	**118**

FIRST RESULTS

- **Leaves of treated vines have greener, more intense and lighter colors**
- **Leaves are larger**
- **Vines look more leafy**
- **Larger number of leaves**
- **The whole vineyard looks more uniform**
- **Less yellow color stains**
- **Less reflection of leaf defects**
- **An increase in anthocyanins* in treated grapes**

***secondary plant substance in blue grapes**

Many thanks to Alicia and José Maria Fraile!!!!

For your cooperation and support in testing penergetic b and p products in your vineyard.