DYOSTEM®

LOOKING BEYOND THE GRAPE

DESIGN YOUR WINE





DYOSTEM® LOOKING BEYOND THE GRAPE



Understand your vineyard and make the right choices

Monitor in real time the progress of your grapes' potential

Identify the best date for harvest in relation to the grape profile desired

Plan your grape picking with ease (organization, logistics, resource management)

Identify the behavior of your vines (water stress, ageing)

Identify the impact of the climate on your vines

Dyostem® also decodes the behavior of the vine in its geographical situation with regard to its sensitivity to the conditions of the vintage. In this way, you will be able to detect any loss in yield associated with the dehydration of the fruit, and take any action required.

In the longer term, you will be able to measure the impact of changes in the climate and the environment, and thus adjust your viticultural practices.



Identify grape quality up to 2 weeks before picking

The harvest potential is identified in a precise, anticipated manner using key markers.

You can predict how the profile of your grapes will evolve, and as a result set the target to be attained in relation to your objectives.

Schedule the logistic aspects of your harvest with a peace of mind

From an organizational point of view, **Dyostem**® makes it possible to schedule the date of harvest for each plot in advance: between 10 and 20 days for reds, and 3 to 5 days for whites.

The grape-picking period is thus organized easily because you have all the information that is essential for making your decisions and choices at hand.



ADDITIONAL INFORMATION

Dyostem® is composed of a device and an online interface.

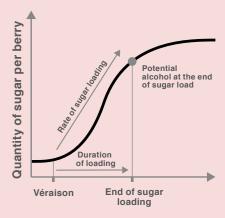
The tool provides a kinetic analysis of 3 physiological indicators that make up how the vine functions in its environment:

- the sugar content of the grapes
- the color of the grapes
- the volume of grapes

SUGAR CONTENT

or evolution in the quantity of sugar per grape, is an indicator of how the vine functions in the course of its maturation. It is directly linked to photosynthesis and leaf surface balance in relation to yield and the physiological condition of the vine.

The kinetics of sugar content indicate whether or not you will obtain a high qualitative potential for the grapes.



Dyostem ®

Provides a forecast of the quality of the vineyard and its evolution, allowing you to make the right decisions regarding your profile objectives. **THE COLOR OF THE GRAPES** is an indicator used on white grape varieties. It is a marker of the microclimate (exposure, temperature), which has a significant impact on the type of aromatics produced by the wine. The color of the grapes, associated with the sugar content, is a reliable indicator for the aromatic profile of white grapes.

THE VOLUME OF GRAPES is measured using a photograph of the grapes sampled. Image processing makes it possible to obtain a reading for average volume. Monitoring this reading makes it possible to detect dehydration in the case of water stress.

Testimonials

Dyostem® is an excellent tool for monitoring the maturity of grapes, making it possible to interpret the particular conditions of each vintage more easily.

Francisco Baettig, Winemaker and Technical Director at Viña Errazuriz, elected Winemaker of the Year 2016 by Wine Enthusiast



Thanks to Dyostem®, I know the maturity and potential of each plot, even before the start of the harvest, meaning I can envisage every scenario with peace of mind. The follow-up provided by the interface allows us to get the best out of each plot, guaranteeing the yield and profile desired or imposed by the vintage.



Julien Maurs, Winemaker at the Domaine de la Cendrillon, France



INFORMATION PROVIDED BY DYOSTEM® GUIDES YOUR DECISIONS IN THE VINEYARD.

| Dyostem® information | When? | What advantages? |
|--|--|--|
| Evolution curve for the potential of the grape Optimum potential for the grapes | Between 10 and 20 days before the date of maturity | Assessing the optimal harvest date Understanding the qualitative potential of the grapes Judging the grape profile in relation to the objectives of the wine profile Planning the logistics of harvest with serenity |
| Volume of the grapes | From ripening to harvest | Monitoring yield Detecting water stress Estimating the harvest volume |
| Impact of weather conditions on the vineyard | From the monitoring of 2 or 3 vintages | Understanding the behavior of the vineyard Adapting viticultural techniques |



