

BRIX in

NATURAL FRUIT MATURING
BIOSTIMULANT

Field Trial Results

Wine Grapes



OBJECTIVES

To evaluate the effect of BRIX-IN on wine grapes sugar content and yield.

LOCATION

Phthiotis, Greece

VARIETY

Cabernet Sauvignon

YEAR

2017

DESIGN

Non-replicated grower trial on large scale cultivation

PLOT SIZE

4 hectares

TREATMENTS

Control: Grower's standard practices

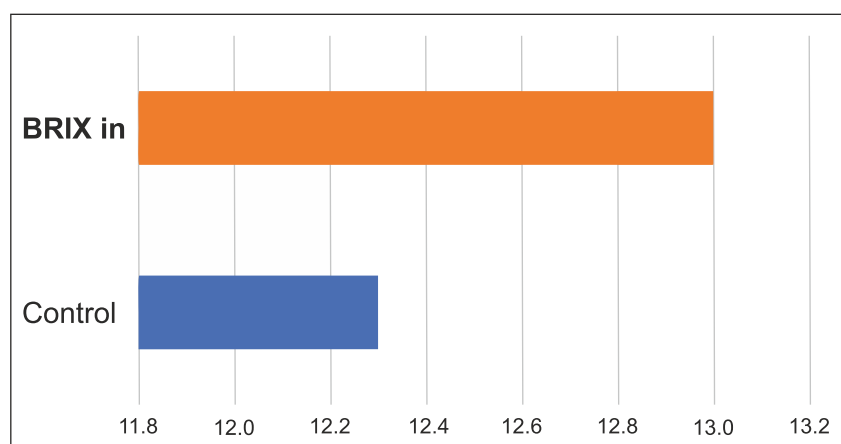
Treatment: Grower's standard practices plus 2 foliar applications of **BRIX in** at 8L per hectare diluted in 2000L of water per hectare at the following growth stages:

- Veraison
- 15 days before harvest

CONCLUSION

Brix in is a liquid condensed biostimulant which accelerates the biological procedures that induce maturing of fruits and vegetables. Furthermore, **BRIX in** contains substances like mono-, oligo- and poly- saccharides which, once applied on grapes and fruit trees increase the content of sugars and trace elements in the fruits. At this field trial, the foliar applications of **BRIX in** at 2 crucial stages of vine growth increased the BRIX level of the harvested grapes by 5.6% in average. The increase of BRIX level in grapes is translated to more alcohol which is very important for the production of high quality wine.

Brix increase



Note: 1 degree BRIX = 1.6% solid sugars

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