

# ML RED BOOST™

## To shorten malolactic fermentation in high maturity red wines

### DESCRIPTION

ML RED BOOST™ is a blend of specific inactivated yeasts rich in amino acids, polysaccharides and minerals. ML RED BOOST™ is a malolactic fermentation activator especially developed after investigating lactic acid bacteria's particular nutritional requirements, as well as the role of specific yeasts fractions able to improve the resistance of wine bacteria against the inhibitory effects of high polyphenolic contents in red wines.



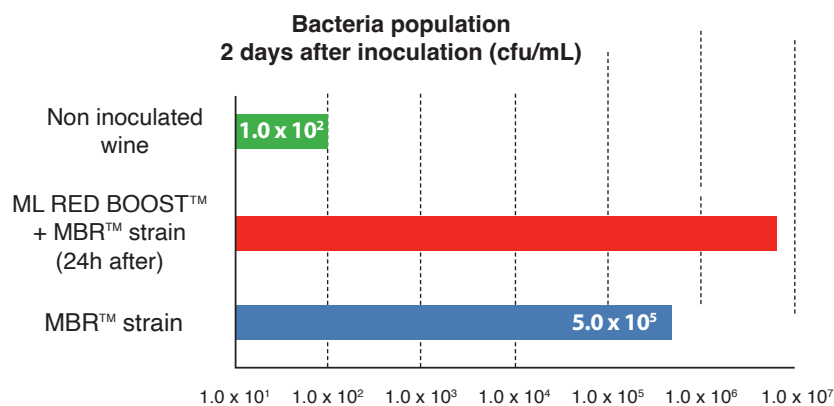
### BENEFITS & RESULTS

ML RED BOOST™ has been particularly formulated to be used in challenging red wines with high maturity like Malbec, Merlot, Syrah or Zinfandel wines, to:

- Improve the resistance of our selected wine bacteria against the inhibitory effects of high content of polyphenols
- Compensate nutrient deficiencies in organic nitrogen and co-factors for the growth of selected wine bacteria.
- Shorten the Malolactic Fermentation (MLF) duration.

The bioavailability of certain peptides strongly favor the growth of Lallemand selected wine bacteria and the quality of specific polysaccharides included in ML RED BOOST™ are particularly effective in reducing the MLF duration especially under challenging red wine environments.

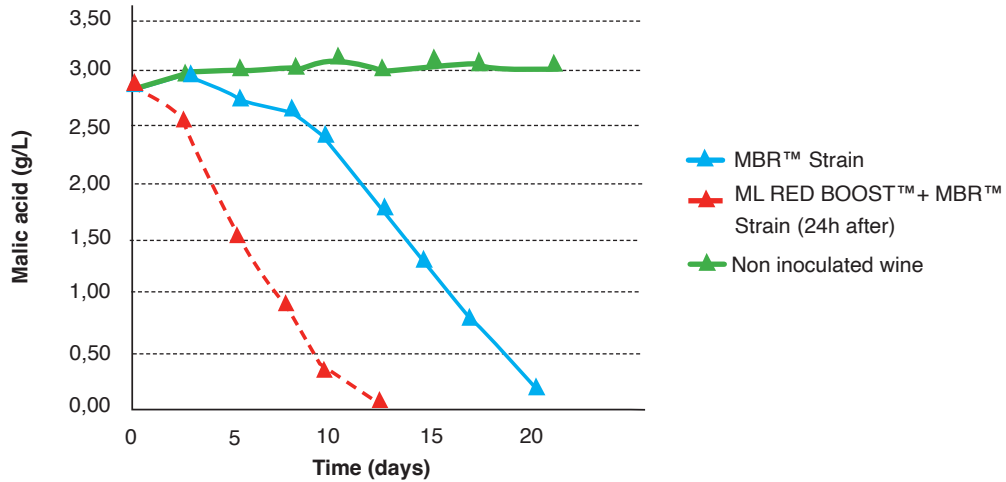
The addition of ML RED BOOST™ 24 hours before the bacteria inoculation improves the survival and growth of selected wine bacteria. In the example (Tempranillo, Total Polyphenol Index = 78, ethanol 14.3%, pH = 3.8, total SO<sub>2</sub> = 22 mg/L, free SO<sub>2</sub> = 11 mg/L), bacteria population 2 days after inoculation is more than 10 times higher in the wine treated with ML RED BOOST™ compared to the non-treated wine with high polyphenol index.





Added 24 hours before bacteria inoculation, ML RED BOOST™ shortens MLF under challenging conditions by protecting bacteria and providing essential nutrients.

### Malic acid degradation



## INSTRUCTIONS FOR OENOLOGICAL USE

The recommended dosage is 20 g/hL (1.6 lb/1,000 gal or 725 g/1,000 gal) calculated on the final wine volume. Resuspend ML RED BOOST™ in a small amount of water or wine and then add directly to the wine 24 hours prior to the wine bacteria inoculation.



OMRI (Organic Materials Review Institute) is a US national nonprofit organization that determines which input products are allowed for use in organic production and processing.

## PACKAGING AND STORAGE

- ML RED BOOST™ powder is packaged in 1 kg sachets.
- When stored cool and dry in sealed packs, ML RED BOOST™ maintains its effectiveness for at least 4 years. Avoid moisture and prolonged high temperature exposure.

Distributed by:

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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. May 2024.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
YEAST DERIVATIVES



ENZYMES



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