



ML RED BOOST™

ORIGIN AND APPLICATION

MLF Nutrient to support bacteria growth and improve MLF kinetics.

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ML RED BOOST™ is a blend of specific inactivated yeasts rich in amino acids, polysaccharides and minerals, ideal nutrients for optimal MLF kinetics. The components of **ML RED BOOST™** are particularly suited to improve the resistance of Lallemand bacteria against the inhibitory effects of polyphenols. **ML RED BOOST™** was developed by Lallemand after investigating lactic acid bacteria's specific nutritional requirements as well as the role of specific yeast fractions that improve the resistance of wine bacteria against the inhibitory effects of high polyphenolic content in red wines. The bioavailability of certain peptides strongly favour 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 conditions. When added 24 hours before bacteria inoculation, **ML RED BOOST™** shortens MLF under challenging conditions by protecting bacteria and providing essential nutrients.



ML RED BOOST™ has been specifically formulated to be used in red wine to:

- Improve the resistance of selected bacteria against the inhibitory effects of polyphenols.
- Compensate for nutritional deficiencies in organic nitrogen and co-factors to promote growth of selected wine bacteria.
- Shorten malolactic fermentation duration.

INSTRUCTIONS FOR USE

The recommended dosage is 20g/hL, calculated on the final volume of wine. Resuspend **ML RED BOOST™** in a small amount of water or wine and then add to the wine, 24 hours before bacteria inoculation. Mix Well.



The addition of **ML RED BOOST™** 24 hours before the inoculation of selected bacteria improves the survival and growth of selected wine bacteria. Figure 1 demonstrates that the bacteria population in the wine was 10x higher in the **ML RED BOOST™** treated wine compared to the non-treated wine. Figure 2 demonstrates the improvement in MLF kinetics in the same wine when using **ML RED BOOST™**.

Figure 1 demonstrates the impact of **ML RED BOOST™** versus control on the bacteria population 2 days after inoculation of a Lallemand selected wine bacteria in a Tempranillo wine (Total polyphenol index=78, alcohol 14.3%, pH 3.8, SO₂ 11/22mg/L).

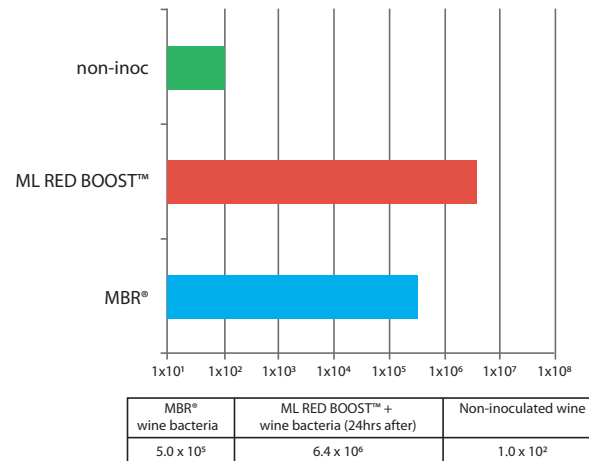


Figure 1: Bacteria population 2 days after inoculation (cfu/mL)

Figure 2 demonstrates the impact of **ML RED BOOST™** versus control on MLF kinetics in a Tempranillo wine (Total polyphenol index=78, alcohol 14.3%, pH 3.8, SO₂ 11/22mg/L).

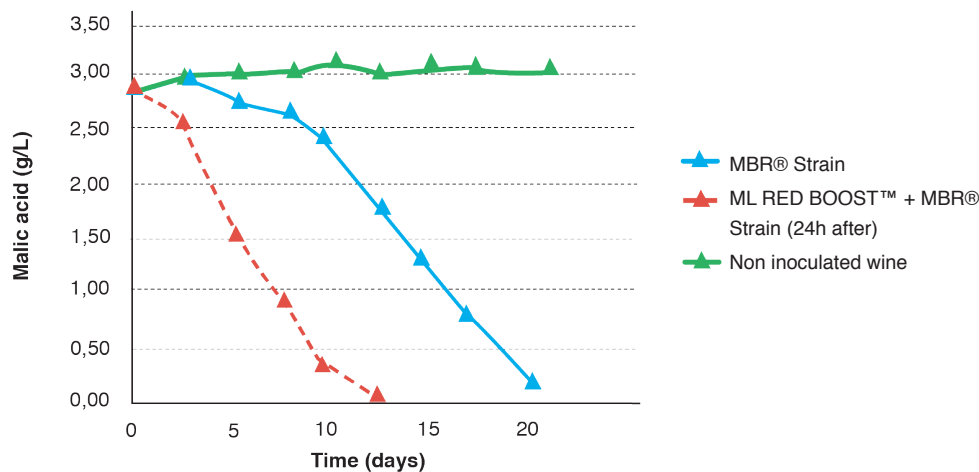


Figure 2: Malic acid degradation

PACKAGING AND STORAGE

- **ML RED BOOST™** is a powder packaged in 1kg sachets.
- When stored in a cool dry place, **ML RED BOOST™** maintains its effectiveness for 4 years. Avoid moisture or prolonged exposure to high temperatures.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS



LALLEMAND OENOLOGY

Original by culture