

BOOSTERBLANC

For increased mid-palate intensity and fresh aromas in white & rosé wines

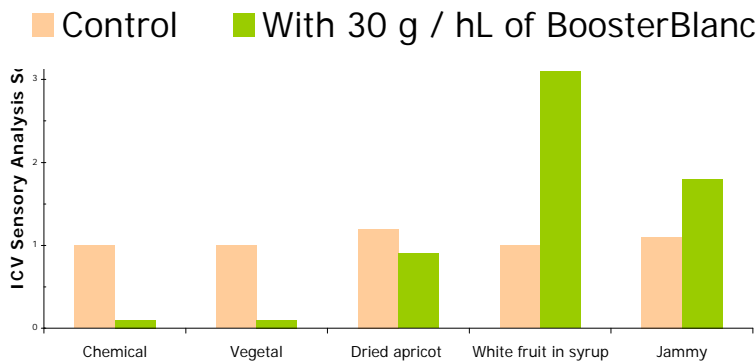
CHARACTERISTICS

BoosterBlanc is a natural inactivated yeast product from the ICV range of selected yeast. It has been specifically designed to boost mid-palate intensity and enhance fresh aromas in whites and rosés. BoosterBlanc can increase the perception of volume in the initial mouthfeel and decrease sensations of acid aggressiveness in whites and rosés. It can also reduce the perception of acid aroma and limit ethereal, chemical and burning perceptions in the mouth, particularly in wines made from botrytized grapes.

BoosterBlanc is a Natural Yeast Derived Nutrient that can supply certain fermentative advantages together with significant wine quality improvement. Used alone, it should not be viewed as a substitute for DAP or other fermentative nutrients.

Impact of BoosterBlanc on the sensory profile of a white wine from Grenache Blanc fermented with an ICV yeast strain.

ICV R&D department trial, 2004.



RECOMMENDED DOSAGE

30 g/hL (2.5 lb/1000 gal)

DIRECTIONS FOR USE

Dissolve BoosterBlanc in 10 times its volume in must or water. If adding to the must, distribute into the tank as it is filling or during a pump-over. BoosterBlanc can also be added directly to the crusher. If adding towards the end of fermentation, add during a pump-over or during tank agitations/mixings. This product is partially soluble and should be checked for proper re-suspension before being added to the juice or wine.

PACKAGING AND STORAGE

BoosterBlanc is packaged in 2.5 kg heat-sealed bags. Un-opened, BoosterBlanc has a shelf-life of 3 years. It should be stored in a cool, dry place.

This information is herein 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.

