

BOOSTER ROUGE

Natural yeast derivative for adding perceived balance and structure to red wine

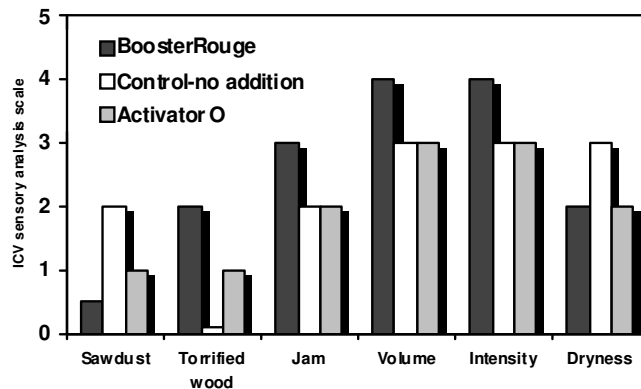
CHARACTERISTICS

Booster Rouge is yeast derivative nutrient originating from a specific wine yeast isolated and selected by the ICV. The yeast macromolecules in Booster Rouge interact with red polyphenols, resulting in a positive influence on the colloidal balance of the final wine. When used in red must sourced from hot climates, Booster Rouge wines are perceived as having higher fore-mouth volume and tannic intensity as well as fresher aromatic sensations. Booster Rouge complements short maceration premium reds fermented with ICV GRE for smoothing mid-palate intensity and fresh varietal aromas. Sensations of aggressive and drying tannins are minimized. In ultra-premium reds from balanced ripe mature grapes, Booster Rouge shows good synergy with ICV D254 and ICV D21. Licorice aromas and mid-palate intensity are enhanced. Booster Rouge may also be added during the latter part of alcoholic fermentation to contribute tannin intensity.

Effect of Booster Rouge on the Sensorial Style of a Syrah Wine, Malolactic Fermentation in New American Oak.

Trial from the ICV R&D Department

RECOMMENDED DOSAGE



30 g/hL (2.5 lb/1000 gal)

DIRECTIONS FOR USE

Dissolve Booster Rouge 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. Booster Rouge 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

Booster Rouge is packaged in 2.5 kg heat-sealed bags. Un-opened, Booster Rouge 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.

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