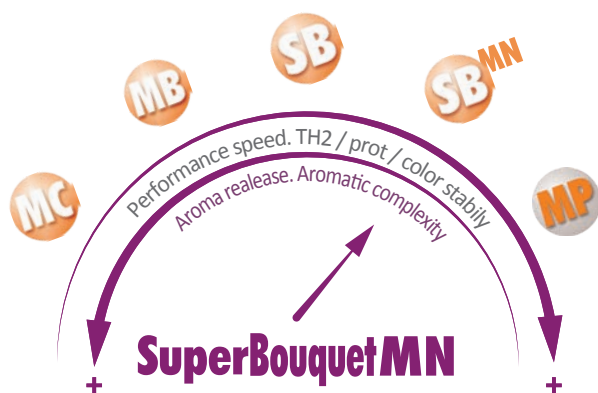


SuperBouquet MN

Increases polysaccharide and mannoprotein content. Accelerated autolysis.



Action of polysaccharide and mannoprotein mixes on aromatic profile of wines.

Speed of release of flavour compounds, volume creativon, and influence on stability.

CHARACTERISTICS

Super Bouquet MN consists of autolysed yeast hulls, which are rich in yeast polysaccharides and represent 48–53% of product weight. High soluble mannoprotein content (20–22%), not bound to polysaccharides and rapidly acting on the sensation of volume in the mouth. Rapid release of polysaccharides and mannoproteins. Accelerates ageing on lees without accentuating yeast aromas.

- » Contributes to the sensory characteristics of the wine, polishing aggressive tannins, reducing astringency and enhancing body and volume sensations in the mouth.
- » Increases aroma persistence and stability.
- » Improves colour stability by forming protective colloids and stable complexes with tannins.
- » Improves tartaric and protein stability.

APPLICATION

For white and red wines.

- » **Alcoholic and malolactic fermentation:** Increases volume in the mouth. In red wines, it improves the stability of the colour substances and achieves tannic smoothness.
- » **Ageing on lees:** Increases polysaccharide release during ageing in both vats and barrels, enhancing the efficacy of stirring the lees (*bâttonage*).
- » **Finished wine:** Supplies structure and body.

In sparkling wines:

- » **Second fermentation:** Increases lees volume, enhancing the in-mouth volume sensation and the persistence of foam.

COMPOSITION

Yeast hull autolysate (*Saccharomyces cerevisiae*). Specific strain selected for its high autolytic capacity. Heat deactivated.

DOSING

Ageing on lees and finished wine	20-40 g/hl
Sparkling wine	10-30 g/hl

INSTRUCTIONS FOR USE

Dissolve the product in 10 times its weight of wine and add to the vat or barrel, making sure that it is homogeneously distributed.

Ageing on lees and finished wine:

- » Keep lees in suspension for the duration of the treatment (*bâttelage*, or mechanical stirring).

Sparkling wine:

- » Add to each bottle with the tirage liqueur.

The product's action time depends on the dose and wine characteristics. Results become apparent one week after treatment.

PHYSICAL APPEARANCE

Cream-colored granulate.

PRESENTATION

0.5 and 10 kg package .

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Ash (%)	<8
Moisture content (%)	<10
Total microorganisms (CFU/g)	<10 ⁴
Viable yeasts (CFU/g)	<10 ²

STORAGE

Store in original package in a cool, dry, odour-free place.

Use the product as soon as possible after opening.

Best before: 3 years from packaging.