

MannoBlanc

Increase aromatic profile and mouthfeel



CHARACTERISTICS

Mannoblanc is a preparation of inactive yeasts enriched with glutathione and gallotannin.

It favours the development of aromatic expression and increased structure and volume. The product protects white wines against early evolution.

» Inactive yeasts are a source of polysaccharides and mannoproteins, which not only participate in tartaric and protein stabilisation in white wines, but help to enhance the sensory perception of the wine. Polysaccharides and mannoproteins contribute directly to softness, volume and length in the mouth, while the interaction of these compounds with the aromatic fraction increases its persistence and prevents early volatilisation.

» Gallotannin reinforces stabilising and antioxidant properties, increases the varietal aromatic complexity of white wines and prevents early ageing.

» Application of this product tempers the presence of astringent tannins from a pre-fermentative cold (pellicular) maceration that is excessively intense or performed on barely ripe grapes, as well as the presence of unpleasant thiol derivatives.

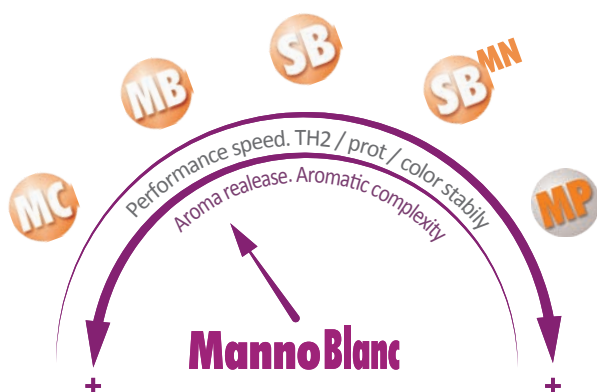
APPLICATION

In white wine making, for the purpose of enhancing aromatic intensity and volume in the mouth. Protection against aromatic evolution.

» **Alcoholic fermentation.** When used from the first phases of fermentation, this product protects the aromas and freshness of white wines and increases the mannoprotein fraction, resulting in richer, rounder and more persistent wines.

» Due to its inactive yeast content, **Mannoblanc** is an excellent fermentation nutrient, supplying amino acids, vitamins and minerals.

It is especially recommended for the preparation of white wines of marked varietal character or to be aged on lees. It produces lees that are frank, less reductive, and microbiologically more stable.



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

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

COMPOSITION

- » Inactive yeast (*Saccharomyces cerevisiae*).
- » Gallotannin from tara husks.

DOSING

Must 15-35 g/hl

INSTRUCTIONS FOR USE

- 1.- Suspend product in 10 times its weight of water (at room temperature) and stir moderately to mix.
- 2.- Add to must at the beginning of alcoholic fermentation.

PHYSICAL APPEARANCE

Cream-colored granulate.

PRESENTATION

1 and 10 kg package.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Ash (%)	<10
Moisture content (%)	<8
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.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.