

MannoCrom

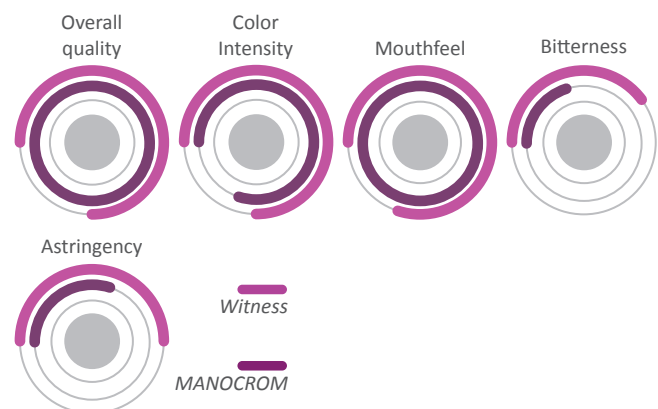
Structure and stability in red wines



CHARACTERISTICS

Mannocrom is a preparation of inactive yeasts and proanthocyanidin tannin. Rich in mannoproteins, which has a structuring and stabilising effect on the chromatic qualities of red wines.

- » Inactive yeasts are a source of polysaccharides and mannoproteins, which participate in the colloidal protection of the polyphenol fraction, preventing precipitation of the colour substances.
- » They also contribute to the sensory characteristics of the wine, polishing aggressive tannins, reducing astringency and enhancing body and volume sensations in the mouth.
- » The procyanidins (proanthocyanidin tannin) supplied by the product react with anthocyanins to form very stable bonded compounds. This improves the stability and evolution over time of the colour.



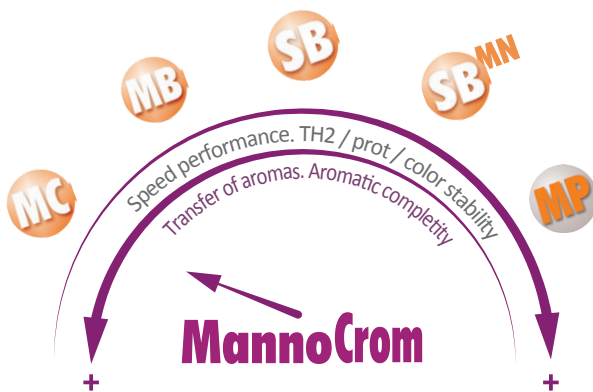
APPLICATION

In red wines, to achieve increased stability of colour substances and greater tannic smoothness

- » **Fermentative maceration.** The presence of reactive tannins and polysaccharides during the process of polyphenol extraction from grape skins allows their early polymerisation.
- » Due to its inactive yeast content, **Mannocrom** is an excellent fermentation nutrient, supplying amino acids, vitamins and minerals.

We recommend the application of Mannocrom at the beginning of maceration to ensure that the formation of polysaccharide-colour fraction complexes starts as early as possible.

Once the early phases of maceration are over, fewer polyphenols are available to form stable complexes with polysaccharides.



Contribution of preparations of polysaccharides and mannoproteins to wine flavor profile. Speed transfer of flavoring compounds, increase of volume and influence on stability.

COMPOSITION

- » Inactive yeast (*Saccharomyces cerevisiae*). Specific strain selected for abundant polysaccharide release and little adherence to the polyphenol fraction. Heat deactivated.
- » Condensed tannin (*proanthocyanidins*): contains grape seed tannin.

RGSEAA: 31.00391/CR

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

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 crushed grapes at the beginning of maceration.

PHYSICAL APPEARANCE

Cream-colored granulate.

PAKAGING

1-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.