

Wine Treatment
MANNOLEES™

Yeast nutrient for tannin binding in red wines

MANNOLEES is a yeast cell wall preparation enriched with mannoproteins. MANNOLEES can be added to white wines, red wines and rose wines from the storage until bottling of wines. The yeast cell wall preparation supports the increase of mouthfeel of wine and the sensorial harmony.

Effect of mannoproteins on the mouthfeel of wines:

- Reduction of tannins expression in wines
- Coating of tannins
- Reduction of adstringency of wines
- Enhancement of mouthfeel

The effect of MANNOLEES during wine storage:

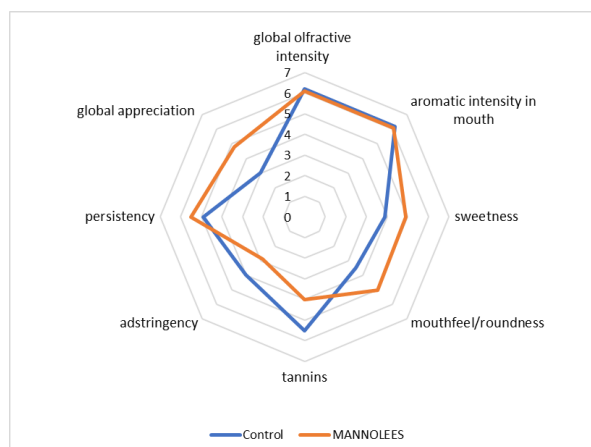


Fig. 1: Effect of MANNOLEES (10 g/hl) in Syrah-Cabernet Cuvee in France, 2012
Tasting: 10 trained persons (on 10 attributes)

Application

MANNOLEES can be added during the storage of wines until filtration just before bottling. The good solubility of the product supports the determination of the dosage by pretesting.

Dosage

MANNOLEES can be added at any time during the vinification process.

Intended application	Application quantity	
	White wine fl.oz/100 gal (g/hl)	Rose wine fl.oz/100 gal (g/hl)
Increase of Mouthfeel	0.25 – 0.42 (3 – 5)	0.33 – 0.67 (4 – 8)
Adstringend wines	0.41 – 0.83 (3 – 10)	0.41 – 0.83 (5 – 10)

Safety

When used as directed and handled correctly, there are no known unfavorable effects associated with this product.

Further information on safety can be found in the Material Safety Data Sheet, which is available for download from our website.

Storage

MANNOLEES is packaged in aluminum bags. The product is not vacuum-packed.

MANNOLEES can be stored for a period of two years if the packaging remains intact.

Use up any remaining product quickly once the packaging is opened.

Delivery Information

MANNOLEES is sold under article no. 96.102 and is available in the following package sizes:

0,5 kg Aluminium bags
20 x 0,5 kg Aluminium bags in cartons

Certified Quality

MANNOLEES is inspected regularly by Lallemand during the production process to ensure uniformly high product quality.

Strict controls are carried out immediately prior to and during final packaging.

MANNOLEES™ is a registered trademark of Lallemand Inc.

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