

# MANNOPRED

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## THE EASY SOLUTION FOR PRETEIN STABILISATION AND TO INCREASE SOFTNESS OF WINES

**MANNOPRED** is a mannoprotein produced from selected yeast walls (Strain *Saccharomyces cerevisiae*).

### CHARACTERISTICS

**MANNOPRED** allows:

- Stabilization of the aromatic compounds of the wine,
- Stabilization of the wines against protein precipitations,
- Enhancement of the colour's stability over time due to the interaction with polyphenols,
- Reduction of acidity and astringency perception.
- Increase the volume in the mouth, the sugar sensation and the aromatic persistence.

### TO USE

**MANNOPRED** must be used while monitoring:

- turbidity of the treated wine,
- filterability index, selection of the types filter and condition of filtration.

**MANNOPRED** must be dissolved in 10 times its weight of water at a temperature from 20 to 30 °C, added to the wine then homogenizes carefully.

- **For filtered wines:** **MANNOPRED** must be added after pre-filtration and just before final filtration. Ideally 24 to 48 hours before the last filtration. **MANNOPRED** will not increase the filterability index of the wine carefully prepared.

- **For unfiltered wines:** **MANNOPRED** must be added 24 to 48 hours before bottling. Once added, the wine might be adjusted in sulphite level and bottled. Should be one of the last operations before bottling.

### DOSAGE

From 50 to 400ppm according to previous tests.

### STORAGE

Store in a cold and dry place, away from contaminants and chemicals with intense odours. 24 months from the date of production.

### PACKAGING

Polylamine bag of 500 g, box of 10 kg.

**CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX**