



MannoSoft

Preparation based on mannoprotein with stabilising effect and for improving organoleptics and mouthfeel in wine

Product description

MannoSoft is a preparation of mannoproteins and polysaccharides that contributes to the improvement of tartrate stability and protein stability in wine.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations.

Laboratory tested for purity and quality.

Other benefits	<ul style="list-style-type: none">• Wine's mouthfeel and organoleptics are clearly enhanced due to the high proportion of free mannoproteins.• Polysaccharides foster the formation of stable colloid complexes with astringent tannins. This reduces the tannin molecules' ability to react with mucins and lowers their astringent effect.
Recommended for	<ul style="list-style-type: none">• All types of red and white wines

Dosage

The dosage is between 5 g and 30 g/100 L, depending on the desired effect. A preliminary test using different quantities is recommended in order to accurately determine the optimum dosage. MannoSoft is dissolved into ten times the volume of water before addition to wine. Ensure that it is evenly distributed after addition to the main tank. The product is applied as final treatment after filtration and fining, at least 3 days before the final filtration.

Storage

Store in a cool, dry place away from odours. Reseal opened packages immediately and use up quickly.