



MannoRelease

Increased mouthfeel and volume

Product description

MannoRelease a formulation for extracting stabilizing and sensory mannoproteins. It is composed of specific yeast cell walls combined with a β -glucanase enzyme. The glucanase efficiently releases mannoproteins from the yeast cell wall into solution during alcoholic fermentation. In this way, a *Sur-Lies* effect can be achieved by the end of fermentation in a significantly shorter time than by traditional methods.

Other benefits	<ul style="list-style-type: none">• Increased mouthfeel, body, structure and aroma complexity• Reduced astringency• Fast <i>Sur-Lies</i> effect, for wines distributed early• Improvement of tartrate and protein stability in wine• Positive impact on speed of fermentation
Recommended for	<ul style="list-style-type: none">• All types of red, rosé and white wines

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

MannoRelease is added at the beginning of fermentation. The dosage is between 10 g and 30 g/100 L, max. 40 g/100 L depending on the desired effect. MannoRelease is dissolved in ten times the volume of water before adding to wine. Ensure that it is evenly distributed after addition to the main tank.

Storage

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