



MannoFine

Liquid mannoprotein for colloid stabilization and mouth feel effect in wine

Product description

MannoFine is a liquid mannoprotein formulation for colloid stabilization and mouth feel effect in wine. It is extracted enzymatically from yeast cell walls using a very gentle process. MannoFine improves the quality of the treated wine. Freshness and purity are preserved while tannins are perceived less astringent.

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"> • Mouthfeel and organoleptics are clearly enhanced • Aroma protection • Prevention of premature ageing aromas • No negative influence on filterability • Naturally present in wine • Contributes to the tartaric stability of the wine • Easy to use • Immediate effect
Important instructions	<ul style="list-style-type: none"> • MannoFine is applied as final treatment after filtration and fining, 48 hours before the final filtration prior to bottling. • MannoFine only contributes to the tartaric stability of the wine, if you would like to gain full tartaric stability, the product MannoPure has to be used. • MannoFine has no stabilizing effect in regards to calcium tartrate precipitation in wine.
Recommended for	<ul style="list-style-type: none"> • All types of white, rosé and red wines

Dosage

Add MannoFine only to the final blend of fully protein stable, fined and prefiltered wines. After the addition of MannoFine no further wine treatment should be carried out, except the addition of ascorbic acid, gum arabic or SO₂. The dosage is between 25 - 125 mL/100 L, depending on the desired effect. Homogenize MannoFine and ensure that it is evenly distributed after addition to the main tank.

Storage

Store cool. Do not freeze. Reseal opened packages immediately and use up quickly.