



Manno Release®

Increased mouthfeel and volume

Product description

Manno Release® 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. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

Manno Release® 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. Manno Release® 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.