



MannoComplexe^{NEW}

Pure mannoprotein with stabilising effect

Product description

MannoComplexe^{NEW} is a premium quality mannoprotein that contributes to the improvement of tartrate stability and protein stability in wine. Mannoprotein is produced from cell walls of *Saccharomyces cerevisiae* by enzymatic autolysis. 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">• Mannoprotein has a balancing effect that improves the organoleptic perception of alcohol in wine.• Mouthfeel and complexity of red and white wine is enhanced without modifying the wine's original character.
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.

MannoComplexe^{NEW} is dissolved in 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.



ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com