



MANNOLEES BLANC™

Bring freshness to your wine!

Description

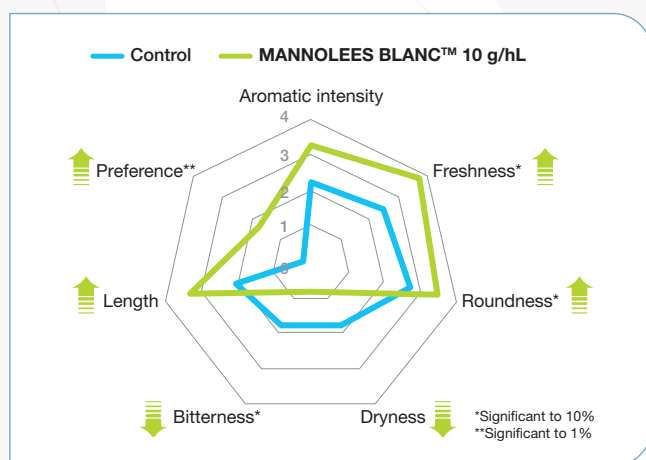
MANNOLEES BLANC™ is a specific formulation of yeast mannoproteins and vegetal polysaccharides preparation selected to enhance the wine's freshness.

Nowadays, the consumer is demanding fresh and crispy white and rosé wines. In that context and considering the potential of yeast contribution beyond fermentation, mannoproteins have been investigated.

MANNOLEES BLANC™ has been developed to provide optimal freshness and aromatic intensity with a lower perception of oxidative aroma over time. The improvement on the colloidal structure leads to a good balance with roundness, while decreasing dryness and bitterness in wines. Moreover, mannoproteins contributes to tartaric and proteic stability of wines.

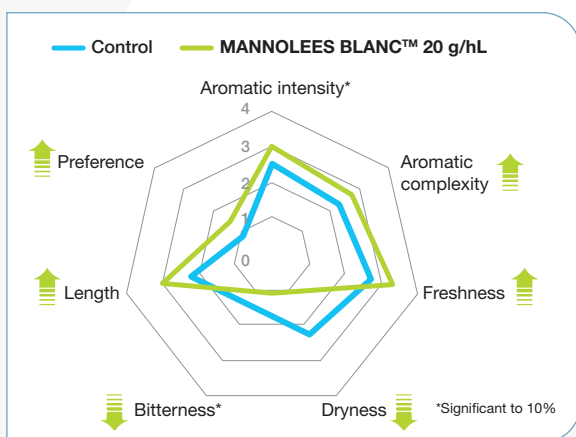
Application and results

During **MANNOLEES BLANC™** development, several trials were conducted on different wines at the stage of pre-bottling in order to enhance organoleptic properties. As illustrated in figure 1, the addition of 10 g/hL of **MANNOLEES BLANC™** led to a significant increase of freshness and roundness as well as less bitterness.



◀ **Figure 1 – Effect of the addition of MANNOLEES BLANC™ (10 g/hL) on a Chardonnay 2019 (Beaujolais, France). Sensorial analysis (rate other 5).**

The optimal dosage depends on the wine matrix. Prior trials can be set up in order to determine the right dosage of **MANNOLEES BLANC™** to get the most suitable impact. For example, in the wines presented figure 2, the best dosage appeared to be 20 g/hL.



◀ Figure 2: Effect of the addition of **MANNOLEES BLANC™** (20 g/hL) on a Colombard 2019 (South West of France). Sensorial analysis (rate other 5).

Dosage and instructions for use

- Recommended average dosage is 5 to 30 g/hL (0.4 to 2.4 lb per 1000 U.S gallon) depending on the type of wine treated.
- Suspend **MANNOLEES BLANC™** in ten times its weight of water or wine and mix.
- **MANNOLEES BLANC™** is 100% soluble.
- Granulation agent: vegetal polysaccharides (arabic gum)
- Add to the wine 24 hours before pre-bottling filtration.

Packaging and storage

- 500 g sealed foil bags.
- Store in a dry environment below 25°C.

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