MANNOMIX

YEAST NUTRIENTS

Wine

General features

Mannomix is a yeast peel preparation obtained through a targeted extraction process that promotes the release of specific parietal polysaccharides. These polysaccharides have the unique ability to stabilize many phenolic compounds in wines, thus preventing the precipitation of color pigments. Here is some key information about Mannomix:

- Endogenous polysaccharides: Mannomix contains endogenous polysaccharides derived from yeasts. These polysaccharides have a remarkable affinity for the tannins in wines, preventing them from polymerizing further. This helps maintain color stability in the treated wine, reducing unwanted precipitation.
- Extraction from yeast biomass: Mannomix is produced using yeast biomass harvested during the growth phase, when the functional polysaccharide content is highest. This ensures the product's effectiveness in stabilizing color and improving the structure of wines.
- Practical results: the use of Mannomix in winemaking leads to wines with more stable colors over time. It also reduces the ability of tannins to interact with proteins in saliva, contributing to softer, more structured wines. This can greatly improve the tasting experience of treated wines.
- Yeast nutrient: Mannomix also acts as a biological nutrient for yeast during fermentation. It provides significant amounts of vitamins, alpha-amino acids and minerals that are essential for yeast cell metabolism, thus contributing to a healthy and complete fermentation.
- Adsorptive power: It has high adsorptive power against compounds that are toxic to yeast. This can prevent stunted fermentations or even premature termination.

Composition

Yeast peels 99%

Dosage

20-40 g/hl.
Mannomix can also be used to replace fine lees during aging.
Warning: 40 g/hl is the legal limit.

How to use

Dissolve the dose of Mannomix in water, wine or must, then add it to the mass being pumped over, taking care to homogenize the product.

Packaging and storage

1 kg bag, 10 kg and 25 kg bag.
Store in a cool and dry environment.

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