MANNOPLUS LIQUID

STABILIZING AGENTS

Wine

General features

Mannoplus Liquid® is a liquid mannoprotein extracted from the cell walls of a selected yeast (*Saccharomyces cerevisiae*), without the addition of co-formulants or other ingredients. These are mannoproteins of high purity. This product offers several main benefits and actions in wines:

- Stabilization of aromatic compounds: Mannoplus Liquid helps stabilize the aromatic compounds naturally present in wines. This helps to preserve the initial aromas of the wine more durably.
- Improved color stability: Mannoplus Liquid forms complexes with polyphenolic compounds present in wine, thus helping to improve color stability. This is especially important to prevent unwanted precipitation of color pigments in wine.
- Reduction of the boisé effect: this product can help limit the effect of toasted wood, helping to maintain a balance between wood aromas and other aromas in the wine. This is useful to prevent the *boisé* character from becoming overly predominant.
- Increased smoothness: mannoproteins can help increase the smoothness of the wine in the mouth, reducing bitterness and astringency and improving the overall sensation during tasting.
- Inhibition of protein and tartaric precipitation: Mannoplus Liquid has the ability to greatly inhibit protein and tartaric precipitation in wines. This contributes to wine stabilization, preventing the formation of unwanted deposits over time.

Composition

Liquid mannoprotein extracted from the cell walls of *Saccharomyces cerevisiae*.
Contains sulfites (100 ml/hl of product contributes 1.5 mg/l of SO2 to wine).

Dosage

Mannoplus Liquid should be added before bottling, which should be followed by homogenization of the mass.
In white and rosé wines at average doses of 80-100 ml/hl and in red wines at doses of 70-90 ml/hl.
For ideal use of Mannoplus Liquid, addition should take place as close to bottling as possible and protein stability testing should be carried out.

How to use

Mannoplus Liquid is totally miscible with wine and is therefore added directly, with simple homogenization. Due to the instant stabilizing property of Mannoplus Liquid, wine treatment can be carried out immediately before bottling. To ensure the effectiveness of stabilization with Mannoplus Liquid, a test on the wine will be necessary-just before bottling-to assess the degree of instability of the wine itself.

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S.P. 538 km. 6,950 – Località Caldari - 66026 ORTONA (CH) | Tel. 0859031315 |
info@essedielle.com | www.essedielleenologia.com

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The filtration and bottling steps can be carried out immediately after the product has been added. The added wine of Mannoplus Liquid can be filtered with membranes, filter plates, tangential filter and lenticular modules. The optimal filtration is that with porosity of 1, 2 µm or less.

Packaging and storage

1 kg bottle.
Store the product in a cold place.

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