



MANNOLEES™

Bring balance to your wine!

DESCRIPTION

MANNOLEES™ is a specific yeast mannoproteins and vegetal polysaccharides preparation.

Nowadays the consumer is demanding soft and round wines. A balance of sweetness, structure and astringency are key factors.

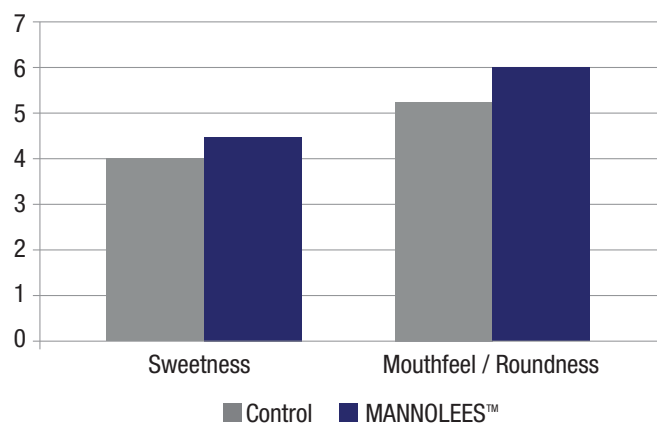
In that context and considering the potential of yeast contribution beyond alcoholic fermentation (including aging on lees), mannoproteins have been investigated and their impact on wine sweetness was validated. Moreover, mannoproteins contribute to tartaric and proteic stability of wines.



BENEFITS & RESULTS

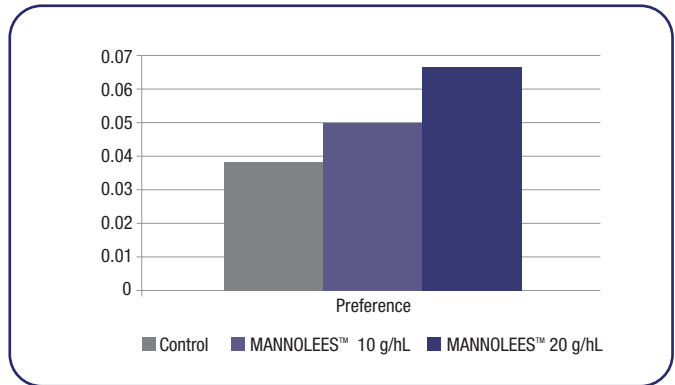
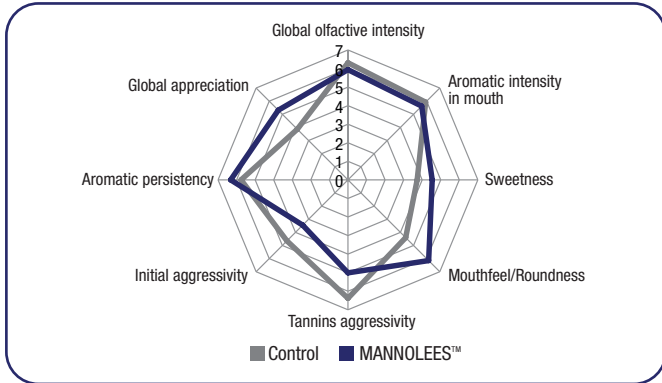
During MANNOLEES™ formulation development, several trials were conducted on different wines at the stage of pre-bottling in order to enhance wine balance. The focus was on astringency, sweetness, mouthfeel and overall quality appreciation. As illustrated by figure 1, the addition of 25 g/hL of MANNOLEES™ led to an increase of sweetness and roundness perception in a white wine (Sauvignon-Colombard).

Figure 1: Effect of the addition of MANNOLEES™ (25 g/hL) on a Sauvignon-Colombard blend from South West of France. Tasting panel of 10 professionals. Rates /10 for sweetness and mouthfeel/roundness attributes.



The optimal dosage depends on the wine matrix, that's why we recommend bench top trials in order to determine the right dosage of MANNOLEES™ to get the most suitable impact. For example in the Pinot Noir wine (Figure 2), the best dosage appeared to be 20 g/hL.

Figure 2: Effect of the addition of MANNOLEES™ (10 and 20 g/hL) on a Pinot Noir wine from Burgundy. Tasting panel of 10 professionals. Preference (1/sum of global rankings).



Finally, MANNOLEES™ improves wine quality by decreasing the perception of aggressive tannins, softening and increasing sweetness and mouthfeel/roundness perception, as illustrated by figure 3.

Figure 3: Effect of the addition of MANNOLEES™ (10 g/hL) on a Syrah-cabernet blend from South West of France. Tasting panel of 10 professionals. Rates /10 for sensory attributes.

INSTRUCTIONS FOR OENOLOGICAL USE

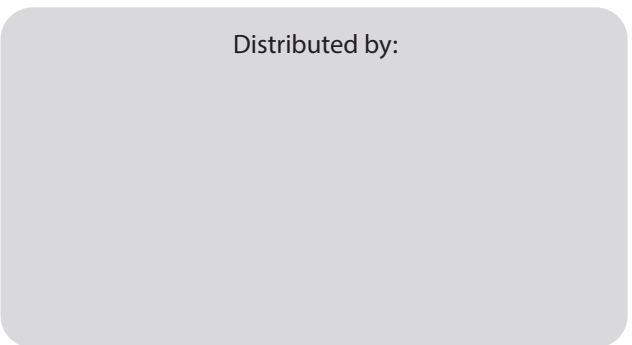
Recommended dosage: 20 to 150 mL/hL (0.4 to 2.4 lb per 1000 U.S gallon) depending on the type of wine treated.

- Suspend in 10 times its weight of water or must and add to the must during alcoholic fermentation.
- MANNOLEES™ is 100% soluble.
- Add to the wine 24 hours before pre-bottling filtration.

PACKAGING AND STORAGE

- 1 kg sealed alu foil bags.
- Store in a cool dry place.
- To be used once opened.

Distributed by:



The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. January 2024.



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS



LALLEMAND OENOLOGY

Original by culture