



MANNOSTYLE™

Bring balance to your wine!

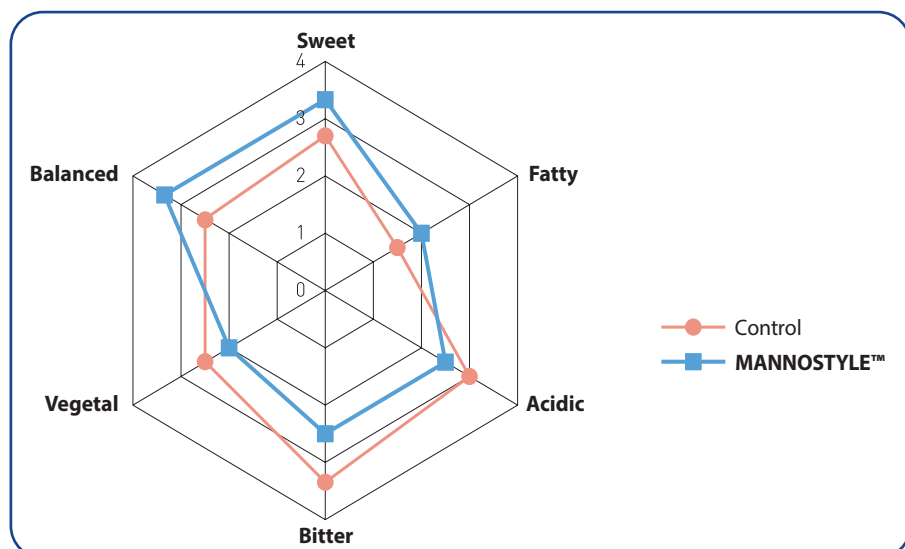
DESCRIPTION

MANNOSTYLE™™ is a yeast mannoproteins preparation that enhances mouthfeel in wines, providing softness, sweetness and balance.



BENEFITS & RESULTS

Applied in pre-bottling of white wines, it aids integration of acidity and tones down sensations of bitterness. In red wines, it lowers bitterness and astringency while heightening sweetness and roundness in the mouth.



Results of organoleptic analysis in trials performed on Cabernet Sauvignon (France). To determine the optimum dosage in relation to the wine's characteristics, we recommend testing different doses in the bottle to establish which produces the desired effect.



INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 5 a 25 g/hL

- Suspend in 10 times its weight in water or must.
- Add to the wine within 24 hours prior to pre-bottling filtration and mix properly.
- MANNOSTYLE™ is 100% soluble.

PACKAGING & STORAGE

- 500 g bags.
- Store in a cool, dry place.
- Use once opened.

Distributor:

To the best of our knowledge, this information is true and accurate. However, this data sheet should not be considered an express or implicit guarantee, or as a condition of sale of this product. January 2024.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original **by culture**

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