

MANNOLEES FLASH™

Feel the power of fast balance!

DESCRIPTION

MANNOLEES FLASH™ is a liquid 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.

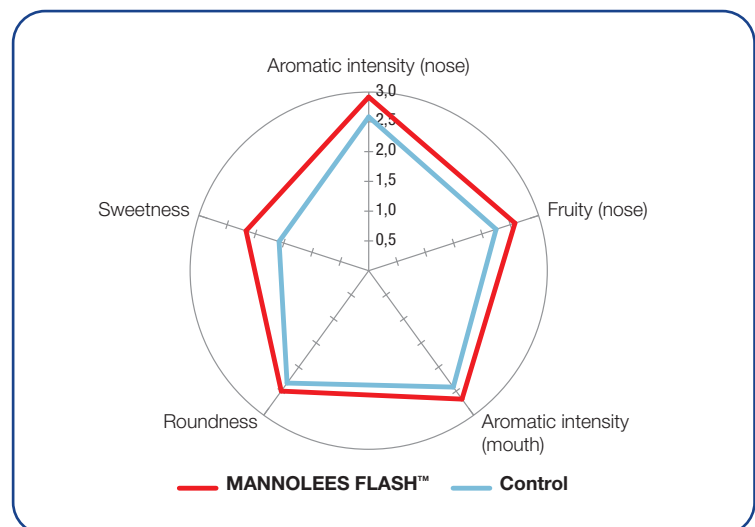


BENEFITS & RESULTS

MANNOLEES FLASH™ is a liquid formulation that is very easy to dissolve in wine, having an instantaneous effect. It brings balance to your wine increasing mouthfeel and roundness perception.

MANNOLEES FLASH™ increases sweetness perception, enhances aromatic intensity (fruity notes) and brings balance to the wine (Figure 1). 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 FLASH™ to get the most suitable impact.

Figure 1: Effect of the addition of MANNOLEES FLASH™ (50 ml/hL) on a Muscadet wine from Loire Valley, France. Tasting panels 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 FLASH™ is 100% soluble.
- Add to wine 24 hours before pre-bottling filtration.

PACKAGING AND STORAGE

- 1 liter jar.
- 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



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SOLUTIONS



LALLEMAND OENOLOGY

Original by culture