



MANNOLEES BLANC™

Bring freshness to your wine!

DESCRIPTION

MANNOLEES BLANC™ is a specific formulation of yeast mannoproteins selected to enhance the wine's freshness.

Nowadays, the consumer is demanding fresh and crispy white and rosé wines. In that context and considering the potential of yeast contribution beyond fermentation, mannoproteins have been investigated.

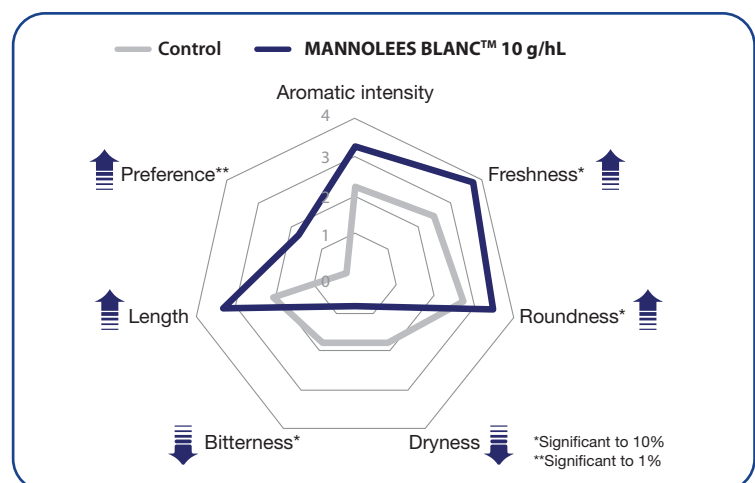
MANNOLEES BLANC™ has been developed to provide optimal freshness and aromatic intensity with a lower perception of oxidative aroma over time. The improvement on the colloidal structure leads to a good balance with roundness, while decreasing dryness and bitterness in wines. Moreover, mannoproteins contributes to tartaric and proteic stability of wines.



BENEFITS & RESULTS

During MANNOLEES BLANC™ development, several trials were conducted on different wines at the stage of pre-bottling in order to enhance organoleptic properties. As illustrated in figure 1, the addition of 10 g/hL of MANNOLEES BLANC™ led to a significant increase of freshness and roundness as well as less bitterness.

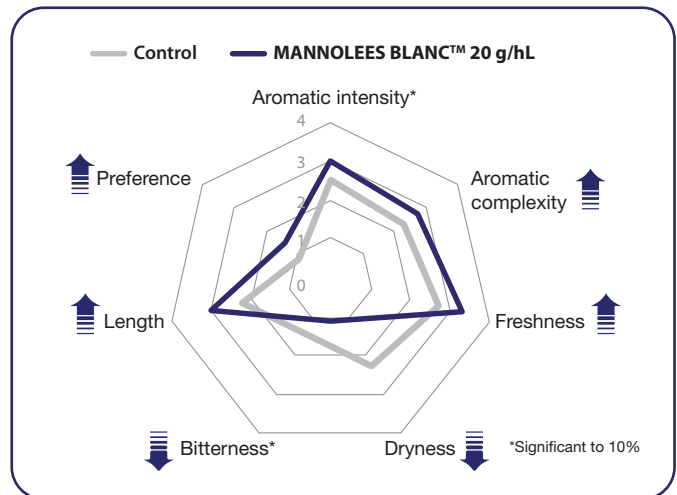
Figure 1: Effect of the addition of MANNOLEES BLANC™ (10 g/hL) on a Chardonnay (Beaujolais, France). Sensorial analysis (rate other 5).



The optimal dosage depends on the wine matrix. Prior trials can be set up in order to determine the right dosage of MANNOLEES BLANC™ to get the most suitable impact. For example, in the wines presented figure 2, the best dosage appeared to be 20 g/hL.



Figure 2: Effect of the addition of MANNOLEES BLANC™ (20 g/hL) on a Colombard (South West of France).



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 BLANC™ is 100% soluble.
- Granulation agent: vegetal polysaccharides (arabic gum).
- Add to the wine 24 hours before pre-bottling filtration.

PACKAGING AND STORAGE

- 500 g 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

LALLEMAND OENOLOGY

Original by culture