

MANN BOUQUET R16

OPTIMIZATION OF FERMENTATION

Biological adjuvant for the fermentation of red and rosé musts.

COMPOSITION

Yeast hulls with a high content of soluble mannoproteins, ellagic and grape seed tannins.

GENERAL CHARACTERISTICS

Appearance: light brown powder

MANN BOUQUET R16 is a fermentation adjuvant derived from yeast cell walls with a high content of soluble mannoproteins together with a mixture of condensed grape seed and ellagic tannins. Its formulation has been developed in order to protect the colour and promote the anthocyanin / tannin condensation during the maceration of red grapes.

The benefits that can be derived from the use of **MANN BOUQUET R16** during the maceration of red grapes are:

Colour 1) protection of the colouring substance against oxidation and the action of oxidase enzymes due to the protective action carried out by the ellagic tannins contained in the preparation;
2) stabilisation of the colouring substance thanks to the contribution of grape seed tannins and mannoproteins capable of forming stable coloured complexes.

Aroma 1) enhancement of the notes of black and spicy fruits (e.g. currants); for an improved aromatic expression we recommend using in combination with the yeast IOC R9008 for red musts, and in combination with IOC Fresh Rosé for rosé musts;
2) greater persistence over time of fresh and fruity aromas as a result of the interaction between mannoproteins and aromatic substances present in wine.

Taste 1) increase in smoothness and volume due to the release of significant amounts of free mannoproteins and polysaccharides;
2) attenuation of astringency due to the formation of tannin-mannoprotein complexes less aggressive on the palate;
3) increase in balance and taste structure.

Technological effects 1) protection of the aromatic component thanks to the antioxidant action carried out by tannins;
2) stabilisation of colour prior to malolactic fermentation.

APPLICAZIONI

- 1) produzione di vini rossi e rosati caratterizzati da elevata pienezza e morbidezza gustativa;
- 2) produzione di vini rossi e rosati che devono conservare a lungo note olfattive fresche e giovani, e di colore intenso;
- 3) protezione e stabilizzazione del colore dei vini rossi e rosati.

DOSI E MODALITÀ D'IMPIEGO

Mosti rossi e rosati: 10-40 g/hL

Dose massima autorizzata dalla UE: 80 g/hL

Aggiungere **MANN BOUQUET R16** entro 48 ore dall' inoculo del lievito.

Disperdere 1:10 in acqua o mosto e aggiungere alla massa in rimontaggio, meglio se con tubo Venturi.

CONFEZIONI E CONDIZIONI DI CONSERVAZIONE

Sacchetto da 1 kg.

Confezione chiusa: conservare il prodotto in un luogo fresco, asciutto e ventilato.

Confezione aperta: richiudere accuratamente e conservare il prodotto come indicato sopra. Consumare rapidamente.

Prodotto per uso enologico, secondo quanto previsto da: Regolamento (CE) N. 606/2009