





Choose your bouquet

Tannins and fermentation enhancers to express fruity notes























choose your bouquet



Bouquet RANGE

MANN BOUQUET R16

Fermentation booster for red and rosé musts.

Fermentation additive made from yeast cell walls rich in soluble mannoproteins combined with a blend of condensed ellagic and grape-pip tannins.

Mann Bouquet R16 enhances the notes of dark berries such as blackcurrant, while increasing the smoothness and colour stability in the must through the synergetic action of the tannins and mannoproteins.

plant scent
spices
overall intensity

Untreated must
Treated must

Wine: Barbera 2014 - Piemonte

Its formula has been specially designed to protect the colour of the finished wine and to encourage the condensation of anthocyanins/tannins during the maceration of red grapes.

The benefits that can derived from using Mann Bouquet R16 during the maceration of red grapes are: colour, aroma, flavour and technical effects.

Applications:

- production of red and rosé wines distinguished by their level of fullness and smoothness in the mouth;
- production of wines that need to conserve their fresh, young aromas and colour intensity as long as possible;
- colour protection and stabilization in red and rosé wines.

Recommended dosage: red and rosé musts: 10-40 g/hl. Maximum dosage allowed by the EU: 80 g/hl.

Add Mann Bouquet R16 no more than 48 hours after inoculating the yeast.



MANN BOUQUET B19

Fermentation booster for white and rosé musts.

Fermentation additive made from inactive yeasts rich in glutathione with a high soluble mannoprotein content, mixed with a blend of gallic and acacia-wood tannins. It has been specially formulated to lend stronger floral notes and hints of white-fleshed fruits such as apples and pears, at the same time as performing an antioxidant action to improve the fullness and sweetness of the wines on the palate.

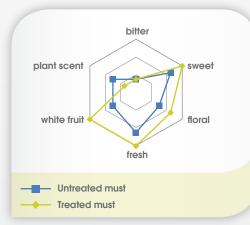
The benefits that can be derived from using Mann Bouquet B19 during the fermentation of white and rosé musts are: colour, aroma, flavour and technical effects.

Applications:

- production of white and rosé wines distinguished by their level of fullness and smoothness in the mouth;
- production of white and rosé wines where stronger notes of flowers and white-fleshed fruits are desired;
- protection and stabilization of aromas thanks to the effect of mannoproteins and glutathione.

Recommended dosage: white and rosé musts: 10-40 g/hl. Maximum dosage allowed by the EU: 50 g/hl

Add Mann Bouquet B19 no more than 48 hours after inoculating the yeast.



Wine: Moscato d'Asti 2015 - Piemonte

choose your bouquet



TANIN BOUQUET B45

Blend of winemaking tannins designed to enhance the fruity aroma in white and rosé musts and to provide an antioxidant effect.

Condensed tannins extracted from the wood of citrus-fruit trees. Tanin bouquet B 45 guides the must towards citrus notes such as lemon, cedar and grapefruit, while performing a powerful antioxidant.

To get the full benefit of the sensory effects of the aromatic precursors provided by the tannin, Tanin Bouquet B45 should be added during the alcoholic fermentation stage.

Tanin bouquet B45 is a tannin obtained using a special low-temperature extraction and desiccation process that allows glycosylated forms of aromatic compounds to be extracted from the wood as norisoprenoids (β -dama-scenones, etc...) and terpenes (citronellol, linalool, etc...), the main providers of fruity and floral notes in wines. The resultant wine carries intense lemon, grapefruit, apple and white blossom notes to supplement the natural varietal aromas and those that emerge during fermentation.

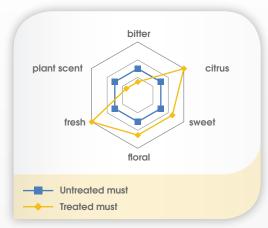
This aromatic expression can be further accentuated by using certain strains of yeast such as IOC RÉVÉLA-TION THIOLS (for white musts) and IOC FRESH ROSÉ (for rosé musts).

Applications:

- production of white wines where stronger notes of citrus fruits are desired.
- production of rosé wines where stronger notes of citrus fruits are desired.

Recommended dosage: rosé must: 5-15 g/hl, white must: 2-15 g/hl

Add Tanin Bouquet B 45 no more than 48 hours after inoculating the yeast.



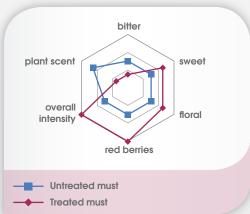
Wine: Souvignon Blanc 2015 - Hungary

TANIN BOUQUET R36

Blend of winemaking tannins designed to boost the fruity aromas in red and rosé musts and provide antioxydant protection.

Condensed tannins extracted from the wood of red-berry plants. This product expresses fruity notes such as cherries, marasca cherries, strawberries and blueberries, as well as aiding colour stability.

Tanin bouquet R36 is a preparation based on condensed tannins extracted from the wood of red-berry plants.



Wine: Merlot 2014 - Veneto

Our special low-temperature extraction and desiccation process allows glycosylated forms of aromatic compounds to be extracted from the wood as norisoprenoids (β -ionones and β -damascenones), which produce notes of red berries in the wine.

The resultant wine presents intense aromas of cherry, strawberry, marasca cherry, blueberry, etc. which supplement and boost the varietal aromas and those produced during fermentation.

The aromatic expression is heightened by the use of specific strains of yeast such as IOC R9008 (for red musts) and IOC FRESH ROSÉ.

Applications:

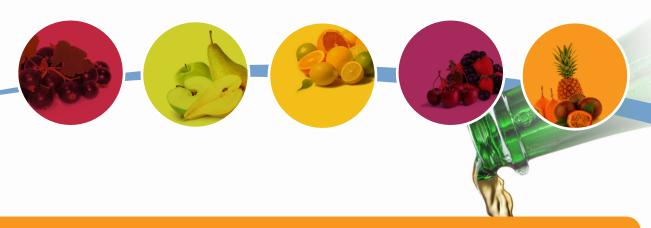
- rosé wines where the winemaker wishes to enhance the red berry notes and protect the primary aromas.
- young and partly aged red wines where the winemaker wishes to enhance the red berry notes and protect the primary aromas.

To get the full benefit of the sensory effects produced by the aromatic precursors derived from the tannin, Tanin Bouquet R36 should be added during the alcoholic fermentation stage.

Recommended dosage: rosé must: 2-15 g/hl, red must: 5-20 g/hl

Add Tanin Bouquet R36 no more than 48 hours after inoculating the yeast.





BOUQUET B49

Blend of winemaking tannins and inactive yeasts designed to enhance the aroma of tropical fruits in white and rosé musts and to provide an antioxidant effect.

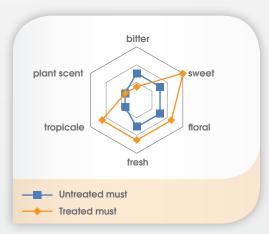
Bouquet B49 is a blend of two powerful families of antioxidant compounds: gallic tannins and inactive yeasts rich in antioxidant peptides (glutathione). Its application in the fermentation stage of white and rosé wines increases the protection of varietal and fermentation aromas. Its amino acid and sulphuric peptide content constitutes a source of aromatic precursors that the yeast can use to produce tropical aromas.

Bouquet B49 helps to produce wines with stable, fresh and intense aromas. To get the full benefit of the sensory effects produced by the aromatic precursors derived from the tannin, Bouquet B49 should be added during the alcoholic fermentation stage.

Applications:

- white wines where the winemaker wishes to enhance the tropical fruit notes, provide an antioxidant effect and protect the aromas.
- rosé wines where the winemaker wishes to enhance the tropical fruit notes, provide an antioxidant effect and protect the aromas.

Recommended dosage: rosé must: 5-20 g/hL, white must: 2-20 g/hl Add Bouquet B49 no more than 48 hours after inoculating the yeast.



Wine: Verdejo 2015 - Portugal





Matching yeasts with the products from the Bouquet range

we recommend the best yeast to use in conjunction with each product in the range





