

MANN BOUQUET B19

OPTIMIZATION OF FERMENTATION

Biological adjuvant for the fermentation of white and rosé musts.

COMPOSITION

Inactive yeast rich in glutathione with a high content of soluble mannoproteins, gallic tannins and acacia.

GENERAL CHARACTERISTICS

Appearance: light brown powder.

MANN BOUQUET B19 is a fermentation adjuvant derived from inactive yeast rich in glutathione with a high content of soluble mannoproteins together with a mixture of gallic tannins and acacia. Its formulation has been developed in order to give notes of flowers and white fruit, and at the same time carry out an antioxidant action conferring fullness and sweetness on the palate.

The benefits that can be derived from the use of **MANN BOUQUET B19** during fermentation of white and rosé musts are:

Aroma

- 1) enhancement of white fruit (e.g. apple, pear) and floral notes; for an improved aromatic expression we recommend using in combination with the yeast IOC RÉVÉLATION THIOLS for white 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 freemannoproteins and polysaccharides;
- 2) increase in balance and taste structure.

Technological effects

- 1) protection of the aromatic component due to the action of mannoproteins that act as protective colloids;
- 2) antioxidant effect due to the presence of glutathione and gallic tannins.

ŒNOLOGICAL APPLICATIONS

- 1) production of white and rosé wines characterised by increased fullness and softness of taste;
- 2) production of white and rosé wines when you want to enhance white fruit and floral notes;
- 3) protection and stabilisation of flavours thanks to the action of mannoproteins and glutathione.

DOSAGE AND INSTRUCTIONS FOR USE

White and rosé musts: 10-40 g/hL

Maximum authorised by the EU: 50 g/hL

Add **MANN BOUQUET B19** within 48 hours of yeast inoculum.

Dissolve 1:10 in water or must and add to the mass being processed, preferably with a Venturi tube.

PACKAGING AND STORAGE

1 kg bag.

Unopened package: store in a cool, dry, ventilated area.

Opened package: carefully reseal and store the product as described above. Consume quickly.

Product for oenological use, as provided for in: Regulation (EC) No 606/2009