

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:

<u>Colour</u>	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.
<u>Aroma</u>	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.
<u>Taste</u>	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.
<u>Technological effects</u>	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