

 The best of lees for the balance, the richness and the stability of your wines



## Springcell Manno

### DESCRIPTION

The wine industry demands round & smooth wines that can be made available to the market quickly. Fermentis has developed **Springcell Manno**, a **100% yeast polysaccharides product** (glucans & soluble mannoproteins) that represent the **noblest part of the lees**.

### PROPERTIES

#### CONTRIBUTION IN ROUNDNESS & VOLUME

**Springcell Manno** contains **highly soluble mannoproteins non linked to  $\beta$ -glucans** whose efficiency is instant in the wine. These polysaccharides finely act on the **volume and body sensation** usually brought during an ageing on lees.

#### DECREASE OF THE ASTRINGENCY

Polysaccharides combine themselves with the most astringent tannins to attenuate the hardness and **bring roundness to the wine**.

#### RED COLOR STABILIZATION

Yeast polysaccharides allow a **long lasting stabilization of the tannin-anthocyanins complexes**.

#### WINE STABILIZATION

**Springcell Manno** brings wine more richness in protective colloids (mannoproteins). At the rates at which they are present in the wine, these polysaccharides prevent the crystallization of tartaric acid salts.

#### PREVENTION OF OFF-FLAVORS

**Springcell Manno** can **substitute itself for fine lees**, thus avoiding the formation of reductive notes generated by the latter ( $H_2S$ ) during the ageing period. This substitution also prevents the development of any undesirable microorganism contained in the natural lees.

### APPLICATIONS

- For **light wines with poor structure**.
- For red wines from tannic and deeply colored cultivars.
- For **any type of wine in addition to fine lees**.

The obvious choice for beverage fermentation    



## DOSAGE

Addition of **Springcell Manno** is recommended at the beginning of ageing.

**Red wines:** 20-40 g/hl

**White wines:** 10-30 g/hl

Dissolve **Springcell Manno** in a minimum of water.

### Warnings :

This product is not totally soluble.

Springcell Manno yeast hulls are subjected to usage limit of 40g/hl according to the European legislation.

## COMPOSITION in g%g of product (indicative values)

Dry matter:	> 94%
Total nitrogen:	1.4-3.0%
Total Polysaccharides:	42-56%
Mineral matters:	2.5-5.5%

## PACKAGING

Carton of 16 vacuum-packed sachets of 500g each (Full box net weight: 8kg)

## GUARANTEE

Because it contains yeast cell walls, **Springcell Manno** is vacuum packed to avoid any organoleptic deviation due to oxidation. Fermentis® guarantees an optimum storage of this product during 3 years in its original packaging at a temperature of maximum 20°C and in a dry place.

Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

**Fermentis® fermentation aids and functional products are exclusively produced from natural yeast products. The Know-how of the Lesaffre group guarantees end users, high performing products as required by modern oenological applications.**

*The data contained in this technical sheet are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.*