



# MannoPure®

Liquid mannoprotein for potassium tartrate stabilization in white, rosé and red wines.

## Product description

MannoPure® is a liquid mannoprotein formulation to achieve potassium tartrate stability in white, rosé and red wines. It is extracted enzymatically from yeast cell walls using a very gentle process. MannoPure® inhibits nucleation, and therefore the further growth and precipitation of potassium tartrate crystals.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations.  
Laboratory tested for purity and quality.

Other benefits	<ul style="list-style-type: none"><li>• Naturally present in wine</li><li>• Preservation of natural acidity</li><li>• Easy to use</li></ul>
Important instructions	<ul style="list-style-type: none"><li>• MannoPure® does not stabilize wines in regard to calcium tartrate precipitation.</li><li>• MannoPure® is applied as final treatment after filtration and fining, 48 hours before the final filtration prior to bottling.</li><li>• Unstable anthocyanins can lead to the precipitation of tartaric acid salts in the long term. For lasting tartaric stability, color stability must be ensured before the treatment with MannoPure®.</li><li>• MannoPure® should not be used on early bottlings, the right time for use is 6 months after the grape harvest.</li></ul>
Recommended for	<ul style="list-style-type: none"><li>• All types of white, rosé, and red wines</li></ul>

## Dosage

Add MannoPure® only to the final blend of fully protein stable, fined and prefiltered wines. After the addition of MannoPure® no further wine treatment should be carried out, except the addition of ascorbic acid, gum Arabic or SO<sub>2</sub>. The dosage is between 50 - 150 mL/100 L, depending on the instability of the wine. It is possible to make a precise prediction of the instability level of the wine using the mini contact process (MCP). This preliminary lab test using different quantities is mandatory to accurately determine the optimum dosage and to confirm full stability of the wine. If necessary, use another treatment to gain complete stability. Homogenize MannoPure® and ensure that it is evenly distributed after addition to the main tank.

## Storage

Store cool. Do not freeze. Reseal opened packages immediately and use up quickly.