



Springer Oenologie®

AGEING

Springcell Manno*

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

DESCRIPTION

The wine industry demands round & smooth wines that can be made available to the market quickly. Bio Springer 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 25% highly soluble mannoproteins non linked to **B-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 WINE 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 (H₂S) during the ageing period. This substitution also prevents the development of any undesirable micro organism 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**.

FERMENTIS

Division of S.I.Lesaffre

DOSAGE

The addition **Springcell Manno** is recommended at the beginning of the ageing phase

Red Wines: 20-40 g/hl

White Wines: 10-30 g/hl

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

Caution: the product is not totally soluble.

COMPOSITION in g%g of product (indicative values)

Dry matter:	> 94%
Proteins:	12-18%
Total Polysaccharides:	55-59%
<i>Among which soluble mannoproteins:</i>	25%
Lipids:	18-22%
Mineral matters:	3-5%
Solubility:	25%

PACKAGING

Carton of 20 vacuum-packed sachets of 500g (Full box net weight: 10kg)

GUARANTEE

Because it contains yeast cell walls, **Springcell Manno** is vacuum packed to avoid any organoleptic deviation due to oxidation.

Springer Oenologie 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.

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

Springer Oenologie fermentation activators and ageing 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.