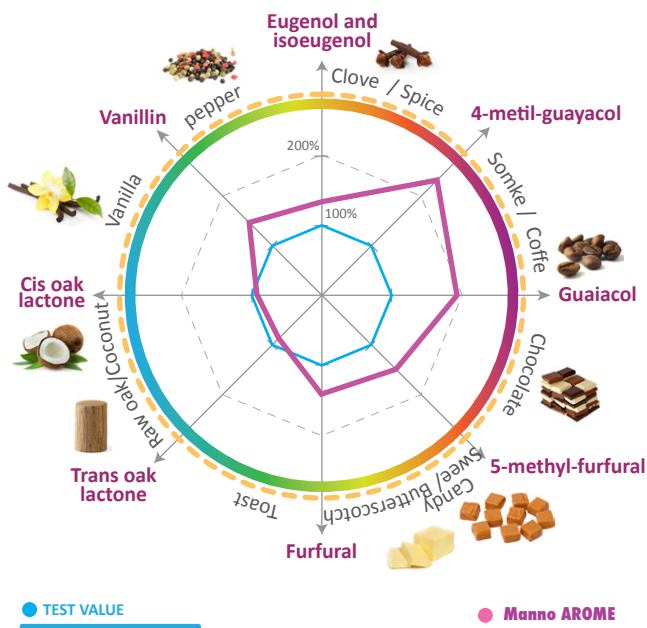


## Manno AROME

Aromatic complexity and structure in red wines.



### CHARACTERISTICS

**Manno Arome** adds toasty oak notes, increasing aromatic complexity and structure from fermentation onwards.

The preparation combines yeast hulls with ellagic tannin derived from selected oak varieties. This blend of mannoproteins and hardwood tannins has a double-action aromatic and structuring effect on red wines' sensory qualities.

The yeast hulls provide the polysaccharides and mannoproteins that give the polyphenolic fraction colloidal protection, preventing colourant precipitation.

In addition, they enhance the wine's sensory characteristics by polishing aggressive tannins, decreasing astringency and enhancing the sensations of body and volume in the mouthfeel.

The oak-derived ellagic tannin increases the wine's sensory quality by adding elegant vanilla, caramel and chocolate notes.

Moreover, as the oak tannins are highly reactive, improve to stabilize colour and improve colour ageing. They likewise offer antioxidant protection at the start of maceration.

### APPLICATION

Apply during red wine maceration and fermentation to boost aromatic complexity by adding toasty oak descriptors (chocolate, vanilla, caramel and dried fruit and nuts), stabilize colour and smoothen tannins.

#### Properties:

- Adds and seamlessly integrates oak aromas' characteristic descriptors (white coffee, caramel, dried fruit and nuts, toasting, chocolate and vanilla).
- Accentuates varietal and fruity notes.
- Reduces sensations of astringency and greenness.
- Increases wine volume and structure.
- Stabilizes colour.
- Acts as an antioxidant.

For best results, apply **Manno Arome** at the start of maceration to start forming polysaccharide-colourant fraction complexes as soon as possible, create volume and structured mouthfeel and integrate the oak's characteristic aromas.

### COMPOSITION

- **Yeast hulls (*Saccharomyces cerevisiae*).** Strain specifically selected for its polysaccharide-ceding capacity when in hydro-alcoholic solution and its low adhesion to the polyphenolic fraction.
- **MediumPlus-toasted oak tannin.** Strongly increases aromatic intensity (coffee and chocolate) without conferring astringency.
- **Untoasted oak tannin.** Adds sweet vanilla notes and structured mouthfeel without producing bitterness.

**RGSEAA: 31.00391/CR**

*Product compliant with International Oenological Codex and EC Regulation No. 606/2009.*

### DOSING

Must/red grape	20-50 g/hl
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### INSTRUCTIONS FOR USE

1. Suspend product in 10 times its weight of water (at room temperature) and stir moderately to mix.
2. Add to crushed grapes at the beginning of maceration.

### PHYSICAL APPEARANCE

Cream-colored granulate.

### PACKAGING

10-kg package .

### PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Ash (%)	< 8
Moisture content (%)	< 10
Total microorganisms (CFU/g)	< 10 <sup>4</sup>
Viable yeasts (CFU/g)	< 10 <sup>2</sup>

### STORAGE

Store in original package in a cool, dry, odour-free place.

Use the product as soon as possible after opening.

Best before: 3 years from packaging.