

MannoCUP

Removes unwanted sulphur compounds



CHARACTERISTICS

Mannocup is an organic blend of mannoprotein-rich yeast hulls and cupric citrate. It acts rapidly and specifically against reduction defects in wine to remove sulphide-derived off-odours (i.e. rotten egg, cooked cabbage, white vinegar, rubber, burnt rubber, etc.).

Mannocup is a yeast hull preparation with a high affinity for sulphur compounds. Its soluble mannoprotein content (not bonded to polysaccharides) acts quickly on the sensation of volume in the mouth, smoothing out imbalances and filtering undesired molecules' sensory impact.

Recently approved by the OIV and EU, cupric citrate bonds strongly with sulphur molecules while having **less impact on the wine's sensory balance than copper sulphate**. The combination of this salt and the yeast hulls helps to remove copper from the wine.

Mannocup removes sulphur compounds highly effectively without deteriorating the wine's aroma and without significantly increasing its copper content. With **Mannocup**, blue fining is not necessary.

SENSORY PROPERTIES

- » Removes unwanted sulphur compounds with minimal impact on the wine's aromatic components. Restores the wine's varietal characteristics.
- » Enhances the wine's sensory characteristics by polishing aggressive tannins, decreasing astringency and enhancing body and volume in the mouth. Adds structure and body. Enhances balance to improve mouthfeel.
- » Preserves colour and improves its stability by forming protective colloids and stable compounds with tannins.

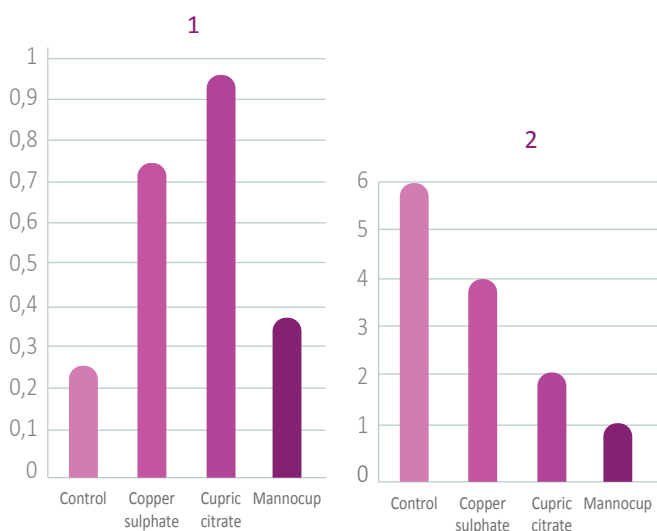
APPLICATIONS

In white and red wines before fining and stabilization.

COMPOSITION

» Yeast hulls (*Saccharomyces cerevisiae*). Yeast strain specifically selected for its adsorbent and flocculant properties. High soluble mannoprotein content (20–22%).

» Cupric citrate (2%).



1) Residual copper in wine (mg/l). Treatment with 0.2 g/hl of copper salts and 10 g/hl of Mannocup.

2) Reductive aroma intensity in poor-quality wines. Treatment with 0.2 g/hl of copper salts and 10 g/hl of Mannocup.

DOSAGE

Finished 5-15 g/hl

Permitted legal maximum wine copper citrate dose is 1 g/hl, provided that the copper content does not exceed 1 mg/l.

Preliminary laboratory tests with increasing dosages are recommended to determine optimum usage. Results are visible after the product has been in contact with the wine for one hour.

INSTRUCTIONS FOR USE

1.- Preparation and addition to wine: Dissolve the product in 10 times its weight of wine and pour into the vat or barrel, mixing thoroughly.

2.- Reaction with unwanted sulphur compounds: Leave for a minimum of 48 hours. To eradicate mannoproteins completely and improve sensory characteristics, leave in contact with the wine for up to one week.

3.- Remove lees by racking.

PHYSICAL APPEARANCE

Cream granules with greeny-blue particles.

PACKAGING

0,5-kg packets.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Copper content [%]	0,6-0,8
Ash [%]	<6
Moisture [%]	<7
Total micro-organism count [CFU/g]	<10 ⁴
Viable yeasts [CFU/g]	<10 ²

STORAGE

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

Once open, use as soon as possible.

Best before: 3 years from packaging.