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## **MANNOSPARK 1.08KG 1L**

Catalog number: MANNOSPARK-1.08

**Brand: Laffort** 

Shipping time: up to 14 working days - on demand

**Price** 

442,55 PLN

## **Description**

## **MANNOSPARK®**







Specific mannoprotein of the yeast cell wall from Saccharomyces cerevisiae for the tartrate and colloid stabilisation of sparkling wines.

Contributes to the stabilisation of tartrates and colloids in wine.

Preserves effervescence regardless of the vinification method used.

Preserves the freshness and fruitiness of the wine.

Does not affect the filterability of the wine.

MANNOSPARK® is a liquid preparation, ready to use, with immediate effect on wine.