

skleplaffort.pl

Oficjalny przedstawiciel Laffort® w Polsce

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MANNOSWEET® 1kg

Catalog number: MANNOSWE-1

Brand: Laffort

Shipping time: 24h - available

Przeznaczenie: Wina białe

Przeznaczenie: Wina czerwone

Przeznaczenie: Wina różowe

Price

464,32 PLN

Description

MANNOSWEET® 1kg



Preparation of pure mannoproteins and polysaccharides of plant origin specifically selected for colloid stabilisation of wines and to add finesse.

MANNOSWEET® is a 100% natural formulation resulting from LAFFORT® expertise on wine colloids. The mannoproteins are produced using a specific yeast wall hydrolysis process followed by purification using techniques that guarantee and preserve their quality.

The combination with selected polysaccharides of plant origin adds to its effectiveness. MANNOSWEET® is a technical solution, based on natural compounds, that preserves the perception of volume and roundness on the palate.

- Contributes to the colloid stabilisation of wine.
- Contributes to the tartrate stabilisation of wine.
- Respects the freshness and aromatic profile of wines.
- Preserves the sensation of volume and roundness on the palate.
- Does not affect wine filterability.

DOSING:

5 - 40 g/hL.

[Karta produktu \[ENG\]](#)

[Karta bezpieczeństwa \[ENG\]](#)