



MANNOFEEL® 10.8kg (10L)

Catalog number: MANNOFEEL10.8

Brand: Laffort

Shipping time: up to 14 working days - on demand

Price

3 817,53 PLN

Description

MANNOFEEL®



Specific yeast cell wall mannoprotein from *Saccharomyces cerevisiae* for the colloidal stabilisation of the wine.

MANNOFEEL® mannoproteins are extracted from yeast cell walls by a specific process that allows us to obtain a highly purified product with the highest content of mannoproteins on the market.

- Component naturally present in wine.
- Contributes to the tartaric stabilisation of the wine.
- Contributes to the colloidal stabilisation of the wine.
- Respects the freshness and the fruit of the wine.
- Product in liquid form, ready to use with an immediate action on the wine.
- Excellent filterability; **MANNOFEEL®** has no impact on the wine's filterability.
- Can be used towards the end of ageing and during wine preparation for bottling.