

skleplaffort.pl

Oficjalny przedstawiciel Laffort® w Polsce

<https://en.skleplaffort.pl> +48579254626
winnicaiwino@gmail.com



MANNOSPARK 10.8KG 10L

Catalog number: MANNOSPARK10.8

Brand: Laffort

Shipping time: up to 14 working days - on demand

Price

3 988,58 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.