



# MANNOZYM®

ENZYMATIC BETA-GLUCANASE POOL  
WITH LYSOGENIC ACTION  
FOR WINE CLARIFICATION AND FILTRATION

## COMPOSITION



Beta-glucanasic enzyme.

## CHARACTERISTICS



MANNOZYM® is an enzymatic beta-glucanase compound. The product breaks down the glucans in wines obtained from Botrytis affected grapes, thereby allowing them to be subsequently clarified and/or filtered. The most interesting characteristic of this enzymatic compound is its lysogenic action on the yeast cell; it releases yeast substances into the wine and increases the manno-protein content.

## APPLICATIONS



MANNOZYM® can be used for treating wines from botrytis affected grapes because, by destroying glucans, allows the subsequent clarification and filtration of the product. The most interesting application of MANNOZYM® involves its action on the cellular walls of the yeast. MANNOZYM® exerts a strong lysogenic action capable of increasing the presence in the wine of the cellular constituents of the yeast, particularly the mannoproteins; these macromolecules give sensorial "thickness" to the wine and exert a strong stabilizing action on the proteins and potassium bitartrate. The use of MANNOZYM® can integrate and render the traditional "bâtonage" technique more effective during the "sur lie" refinement process; MANNOZYM® must therefore be used in young wines that are still rich of fine yeast lees. Interesting organoleptic results were reached by adding to the wine during aging MANNOZYM® and L.P.A.® (yeast in paste). During tasting the treated wines have highlighted greater volume in the mouth and a pleasant complexity on the nose in comparison to the wine not treated and to the wine with dry yeast derivatives.

**When using MANNOZYM® comply with the relative legal regulations in force.**



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## DIRECTIONS FOR USE

The best results using MANNOZYM® are achieved during the first settling process for wines that are still cloudy due to the presence of fine yeast lees. To use MANNOZYM® in the best way please see the official procedures of Enologica Vason.

MANNOZYM® is a ready to use compound; dissolve with a small amount of wine then add to the product to be treated; mix in thoroughly; mix periodically to re-suspend fine lees in the wine. The action of the enzyme in the wine lasts for 40-60 days; it then reduces gradually to finally extinguish itself.

During the activity of the enzyme, avoid clarifying processes (particularly treatments with bentonite and tannin). Like all enzymatic compounds, the activity of MANNOZYM® is slowed down by low temperatures (approximately halved with every reduction of 10 °C); the dosage should be proportionately increased when used in wines stored at low temperatures.



## DOSAGE

From 0,5 to 4 g/hL based on the action times and the storage temperature of the wine.



## PACKAGING

500 g bottles.



## STORAGE

Keep in a cool, dry place; in these conditions, the activity of the product does not alter significantly even after a year in storage.

Close open packs tightly.



## HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).