

Mannoprotein Products

Batonnage[®] Plus Structure

Mannoprotein structure enhancer stabilizer

BATONNAGE[®] PLUS STRUCTURE

Is a post fermentation product that adds structure and volume to wines. It allows a polyphenolic complexity to evolve.

BATONNAGE[®] PLUS STRUCTURE

Rapidly stabilizes color, reduces rough or harsh tannins and adds to mouth feel while adding structure.

● **DOSAGE AND APPLICATION**

1 - 4 Lbs/1000 gal. in red wines
Can be added post fermentation to prior pad filtration.

● **DIRECTIONS FOR USE**

Mix in 10 parts tap or warm water and add to vessel while circulating. Allow 48 hrs. before filtration and 7 days prior to bottling for reaction time to complete.

● **COMPOSITION**

Mannoproteins, Ellagic tannins and gum Arabic.

● **PACKAGING**

5 kg sealed bags or pails

Batonnage[®] Plus Elevage

Mannoprotein product

BATONNAGE[®] PLUS ELEVAGE

Is a post fermentation product that intensifies and brings forward the positive effects of ageing on fine lees without the risks involved with the Sur lees treatment process.

BATONNAGE[®] PLUS ELEVAGE

Also eliminates the time, labor and barrels needed in Sur lees treatment.

● **DOSAGE AND APPLICATION**

1-6 Lbs/1000 gal. in red, white and rosé wines. Can be added post fermentation to prior pad filtration.

● **DIRECTIONS FOR USE**

Mix in 10 parts tap or warm water and add to vessel while circulating. Allow 48 hrs. before filtration and 7 days prior to bottling for reaction time to complete.

● **COMPOSITION**

Mannoproteins.

● **PACKAGING**

5 kg sealed bags or pails.

Batonnage[®] Plus Blanc

Mannoprotein aromatic enhancer

BATONNAGE[®] PLUS BLANC

Is a post fermentation product that protects against oxidation. It helps produce a longer-lived, more aromatic product.

BATONNAGE[®] PLUS BLANC

Increases protein stability also lowering the need for bentonite while giving a velvety harmonious taste.

● **DOSAGE AND APPLICATION**

1-4 Lbs/1000 gal. For white wines.
Can be added post fermentation to prior pad filtration.

● **DIRECTIONS FOR USE**

Mix in 10 parts tap or warm water and add to vessel while circulating. Allow 48 hrs. before filtration and 7 days prior to bottling for reaction time to complete.

● **COMPOSITION**

Mannoproteins, gum Arabic, and Ellagic tannins.

● **PACKAGING**

5 kg sealed bags or pails.