II.3.3.13 Treatment of wines with yeast mannoproteins

Classification:

- Yeast mannoproteins: additive

Definition:

Treatment of wines by using mannoproteins from yeast wall degradation.

Objective:

Improve stability of wine only with regards to tartaric salts and/or its proteins in the case of white or rosé wines

Prescriptions:

a) The doses that should be used will be established by the person in charge of the treatment;

b) for certain young red and rosé wines the person in charge of the treatment should consider a pre-treatment using yeast cell walls if the mannoproteins alone do not present the sought after efficiency;

c) Mannoproteins must comply with the provisions of the International Oenological Codex.

Recommendation of OIV:

Admitted