



## Pinnacle Wine MP

product information



### Type:

100% yeast cells walls rich in mannoproteins.

### Characteristics:

Pinnacle Wine MP is a blend of specific hydrolysed yeast cell walls that have a high concentration of naturally occurring mannoproteins.

Pinnacle Wine MP is odourless and there are no dying cells thus no risk of off flavour.

Pinnacle Wine MP generates clean, pure endogenous non-reductive lees with no risk of contamination from its addition.

Ageing wine with Pinnacle Wine MP:

- smoothes grape and wood tannins of red wines.
- contributes to aromatic complexity.
- enhances flavour and roundness of the wine.

### Application:

- Pinnacle Wine MP is the solution to build structure in the wine after alcoholic fermentation.
- Pinnacle Wine MP contributes to protein and tartaric stabilisation of the wine.
- Pinnacle Wine MP provides the advantages of a long "bâtonnage" with shortened time (15 days vs 15 months!) thus optimises cost.
- Pinnacle Wine MP preserves and stabilises the colour of top quality red wines aged in stainless-steel or wood.

### Formulation:

Yeast\* cell walls concentrated in mannoproteins (\**Saccharomyces cerevisiae*).

### Instructions for use:

Pinnacle Wine MP does not require any rehydration. Its granulated form allows a direct addition into the wine.

Dissolve directly in wine at a ratio of 1:15.

Use Pinnacle Wine MP at least 15 days before bottling.

### Dosage:

5-10 g/hL for white and rose wines.  
10-15 g/hL for red wines.

Maximum dosage allowed by EU: 40 g/hL.

We recommend you fine-tune the dosage with a lab scale test.

### Storage conditions:

Store the product in a fresh, dry, well ventilated room.

### Shelf life:

Three years from date of manufacture.

### Packaging:

500g plastic can.

### Scientific background:

The natural process of yeast autolysis is a very slow process (generally >12 months) and ageing on lees is a long and expensive process for a winery. It also represents a high risk from an organoleptic and microbiological perspective. Actually, lees has the ability to reduce sulphite into H<sub>2</sub>S, which combines sulphuric acid with amino-acids into mercaptan. Fine lees also contain microorganisms which may potentially spoil the wine during ageing (*Acetobacter*, *Brettanomyces*, *Pediococcus*...).

Product approved for oenological use, in accordance with the regulation (EC) n° 606/2009 and OIV codex.



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*product information*

ANALYTICS	
Total Nitrogen	Max 10 %
Ammonia Nitrogen	Max 0.5 %
Moisture	Max 7 %
Pb	Max 2ppm
Hg	Max 1ppm
As	Max 3ppm
Cd	Max 1ppm
pH (Sol.10 %)	5.0 – 7.5 %
MICROBIOLOGICAL ANALYTICS	
Total Aerobic Count	Max 10 <sup>4</sup> CFU/g
Viable Yeast Count	Max 100 CFU/g
Mould	Max 1000 CFU/g
Lactic Bacteria	Max 1000 CFU/g
Acetic Bacteria	Max 1000 CFU/g
Salmonella	not detected in 25g
E.Coli	not detected in 1g
Staphylococci	not detected in 1g
Coliforms	Max 100 CFU/g

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The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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