

Product Description

Trenolin® 4000 DF is a reliable pectolytic enzyme preparation for the treatment of mash/crushed grapes, must and young wine and particularly for making “Süßreserve” (unfermented or partly fermented grape juice/grape must for sweetening).

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Due to the pectin splitting properties of Trenolin® 4000 DF, mash, must and young wine can be processed more efficiently and less costly. The most important advantages with regard to mash treatment are an increased yield of juice and a better utilization of the capacity of the presses. Moreover, better clarification and filtration of the beverages is achieved. Only through the special properties of the enzyme product to break down pectins, it is possible to produce “Süßreserve”.

Product and Effect

The treatment with Trenolin® 4000 DF leads to the liquefaction of the mash, i.e. to a good partial juice extraction. The resulting saving of pressing time along with the increased pressing capacity leads to a considerably reduced rest period of the mash and, at the same time, to an extra yield of must.

In must Trenolin® 4000 DF has a destabilizing effect, thus a quick and compact settling of deposits is achieved. The resulting reduction of processing time goes along with a reduction of the risk of infection.

With regard to making “Süßreserve”, Trenolin® 4000 DF assures quick processing. Allow a minimum contact time of 1 hour, before the subsequent NaCalit PORE-TEC fining in combination with Blankasit and Gelita-Klar® is carried through. After this treatment, a polishing filtration of the “Süßreserve” can be performed.

Trenolin® 4000 DF is a, in a special process, purified enzyme preparation which is therefore free from disturbing dehydase and oxidase side activities, thus the freshness of the varietal character is enhanced.

Dosage and Application

The activity of Trenolin® 4000 DF depends on dosage, temperature and contact time. The temperature for treatment should be above 10 °C, better around 15 °C, or more. The higher the temperature, the more active the enzyme. The natural upper limit is at 55 °C. The respective enzyme dosage per vessel should be dissolved with some liquid to ensure better distribution. Afterwards, add to the vessel and mix thoroughly. Guiding values for dosages are listed in the table below and refer to an application temperature of 15 °C.

Treatment case	Dosage (mL/100 kg or L)
mash	approx. 12
must	approx. 8
young wine	approx. 8
Süßreserve	approx. 12

The contact time of the enzyme depends on the individual case of treatment and should at least come up to 1 hour. Longer contact times are advantageous and can be reached by an early addition already to the grapes, into the mill, to the mash/crushed grapes, or into the press. A second addition to the must accelerates the settling of lees.

When temperatures fall below 15 °C, dosages and contact times must be considerably increased, for instance, at a temperature of 12 °C, dosage and contact time should be doubled.

At usual alcohol contents in wine (up to 16 % by volume) and in the frame of the legally admitted maximal SO₂ dosages, the activity of Trenolin® enzymes is not affected.

Bentonite inactivates enzymes and must therefore not be added before the contact time of the enzyme is completed.

Storage

Store in a cool place. Reseal opened packagings tightly and use up within a short time.

**Approved
depsidase-free
pectolytic enzyme
preparation for the
treatment of mash,
must and young
wine**