

Product Description

Trenolin® Filtro DF is a liquid, pepsinase-free enzyme for clarification and filtration with a broad activity spectrum. Particularly for must and young wines from mashes/crushed grapes with increased contents of mucilaginous substances and colloids.

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

**Efficient enzyme for
clarification and
filtration,
pepsinase-free**

Aim of Treatment

Musts and wines from rotten grapes are often problematic to filter due to the formation of mucous substances and the change of the colloidal structure caused by rot fungi. Trenolin® Filtro DF can prevent such foreseeable filtration difficulties already in the must. An elimination of filtration problems in wine is equally possible.

Product and Effect

Trenolin® Filtro DF breaks down enzymatically practically all mucilaginous substances in must and young wine. Thus filtration difficulties related to these substances can be removed. Very frequently also a particular composition of wine colloids causes filtration problems. Trenolin® Filtro DF helps in these cases too.

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

Dosage and Application

If the grapes already show characteristics (fungus infestation) which let expect filtration problems, then the best measure is to add 10-15 mL/100 L Trenolin® Filtro DF already to the must and to benefit in this way from the higher fermentation temperature and the long contact time. Thus filtration problems and costs at a later stage can be excluded early enough. For young wine treatment, 15-20 mL/100 L are necessary to eliminate filtration problems. In the young wine stage, the difficult decomposition of filtration-inhibiting mucous substances and colloids often requires a long time (up to a week and more). Trenolin® Filtro DF is conceived in a way to assure full efficiency over the necessary period and even for a longer time. During this period, a simultaneous bentonite treatment must absolutely be avoided. A splitting of dosage quantities is of advantage. The temperature for treatment should not drop below 10 °C. The warmer the wine, the better the efficiency of the enzyme. For better distribution, the respective enzyme dosage per vessel should be pre-diluted with some of the liquid. Afterwards add and mix with the total quantity to treat. Guiding values for dosages are listed in the table below and refer to an application temperature of 15 °C.

Treatment case	Dosage mL/100 L
must from infested grapes	10-15
filtration problems in young wine	15-20

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.

Storage

Store in a cool place. Reseal opened packagings tightly and use up soon.