

Product Description

Trenolin® Opti DF is a highly active pectinase concentrate and possesses a balanced spectrum of the required main fractions of pectinesterase, polygalacturonase and pectin lyase. The enzyme is free from undesired depectinase activity. It is a fine granulate, easy to dissolve. Trenolin® Opti DF is universally applied in white winemaking for the treatment of mash/crushed grapes, must/grape juice and young wine.

Permitted according to currently valid rules and regulations. Proved for quality and purity by specialized laboratories.

Aim of Treatment

For the individual treatment case the application of Trenolin® Opti DF offers the following advantages:

Mash/crushed grapes:

- Better pressability, shorter pressing times, increased press capacity
- Increased free run-off juice, reduced extraction of tannins and of bitter substances due to low pressing pressures

Must/grape juice:

- Saving of time in the course of must racking/clearing, higher clarification degree of the must
- Improvement of clarification/fining and filtrability

Young wine:

- Better self-clarifying effect and efficiency of treatment agents as well as increased filter performance

Product and Effect

By its well-balanced composition of enzyme activities, Trenolin® Opti DF ensures a rapid and complete pectin degradation as well as a decomposition to a large extent of disturbing substances and mucous substances derived from plants. Trenolin® Opti DF is a, in a special process, purified enzyme preparation which is therefore free from disturbing depectinase and oxidase side activities, thus the freshness of the varietal character is enhanced.

Dosage and Application

The activity of Trenolin® Opti 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.

For addition the granulate is dissolved in a small quantity of water, is added into the vessel and stirred in. Provide for even distribution. Guiding values for dosages are listed in the table below and refer to an application temperature of 15 °C.

Treatment case	Trenolin® Opti DF-Dosage (g/100 kg or L)
Mash	2-3
Must	1-3
Young wine	1-2

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.

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 and dry place. Reseal opened packagings tightly and use up soon.

Depsidase-free fine granulate for the treatment of mash, must and young wine in the course of white wine-making