

Product Description

Trenolin® Rapid DF is a highly concentrated pectinase-glucanase-combination product. It is an easy to dissolve fine granulate. Trenolin® Rapid DF is specially used for musts/grape juice and wines made from, or containing large amounts of botrytis-infested grapes to improve clarification and filtration.

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

Aim of Treatment

For the respective treatment case the application of Trenolin® Rapid DF offers the following advantages:

Must:

- Saving of time in the course of must racking/clearing, quicker settling of applied treatment agents as for instance Seporit PORE-TEC, MostRein® eisenarm, Erbslöh-Mostgelatine, Granucol®
- Higher clarification degrees of the musts
- Cleaner aromas after fermentation

Wine:

- Better self-clarifying effect and efficiency of treatment agents, considerably increased filter performance by pectin and botrytis glucan degradation at the same time

Enzyme fine granulate for improvement of clarification and filtration of musts and wines from botrytis-infested grapes, depectinase-free

Product and Effect

By its well-balanced composition of enzyme activities, Trenolin® Rapid DF ensures a rapid and complete pectin degradation as well as a secure degradation of botrytis glucan. Must clarification is accelerated, self-clarification of young wines is advanced. The efficiency of fining agents is increased, filtration in all stages of winemaking is increased and improved. Trenolin® Rapid DF proves very active in the pH-range of must and wine even in years with cold temperatures and high wine acidity. Especially the β -glucanase becomes active already at temperatures as of 10 °C. For time-saving reasons however, it is advisable to add the enzyme at temperatures around 20 °C (towards fermentation end), since the β -glucanase as exo-activity can only slowly break down the high-molecular botrytis glucan into single units. Moreover the pectinase is more active at these higher temperatures.

Trenolin® Rapid 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® Rapid 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.

During the contact time of several days, bentonite must absolutely not be added, as bentonite adsorbs the enzyme protein and the enzyme becomes inactive.

Treatment case	Trenolin® Rapid DF-Dosage (g/100 L)
Must	1-3
Wine	1-4

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

Please store in a cool and dry place. Reseal opened packagings tightly and use up soon.