

Product Description

A liquid, depectidase-free, carefully acting pectinase preparation for the treatment of mashes/crushed grapes from red grapes.

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

Aim of Treatment

A Trenolin® Rot DF mash treatment has the following advantages:

- improved colour yield
- better pressing results

**Liquid, pectolytic
enzyme preparation
for red and rosé
wine-making,
depectidase-free**

Product and Effect

Trenolin® Rot DF is an easy-to-dose, pectolytic enzyme. An application effects early release of colouring matter and thus considerably shortens the rest periods of the mash necessary for the liberation of these substances. Undesired oxidations with negative effects are hereby prevented.

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

Dosage and Application

The activity of Trenolin® Rot 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, i.e., when higher temperatures were applied in advance, cooling down is required before enzyme addition.

The respective enzyme dosage per vessel should be dissolved with some liquid to ensure better distribution. Afterwards, add to the vessel and mix thoroughly.

Treatment case	Moment of dosage	Trenolin® Rot DF dosage (mL/100 kg)
fermentation	after destemming and crushing	12
thermovinification	after recooling (approx.20°C)	15
thermovinification	after recooling (approx.50°C)	10
rosé vinification	after crushing	20

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.

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 soon.