

Product Description

Trenolin® Super DF is a pectinase-free, liquid pectinase preparation. The enzyme is applied for the processing of mash, must, young wine and “Süßreserve”.

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

Aim of Treatment

- increase of free run-off juice
- rapid and compact settling of lees
- improvement of filtration
- “Süßreserve”-making (unfermented or partly fermented grape juice/grape must for sweetening)

Liquid, pectinase-free pectinase for the vinification of mash, must and young wine

Product and Effect

A treatment with Trenolin® Super DF provides for a quick pectin degradation. This leads to a good partial juice extraction in the mash. Pressing time is reduced and press capacity increased. A Trenolin® Super DF treatment has particular importance for pulp-containing grape varieties, since these grapes, if they were processed without enzymes, would require prolonged rest periods before pressing. And the result would be increased tannin contents. This is prevented by Trenolin® Super DF. In the must, a quick and compact sedimentation of lees is reached. Besides improved clarification, filtration performance is raised for subsequent filtration steps in the young wine. Trenolin® Super DF is a, in a special process, purified enzyme preparation which is therefore free from disturbing pectinase and oxidase side activities, thus the freshness of the varietal character is enhanced.

Dosage and Application

The activity of Trenolin® Super 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 100 L)
mash	approx. 8
must	approx. 3
young wine	approx. 5
Süßreserve	approx. 5

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.