

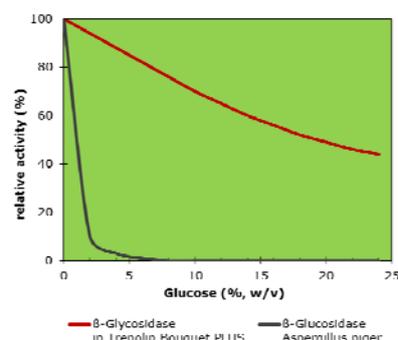
Highly active,
depsidase-free liquid
pectinase with an
early, aroma-releasing
effect

Product description

Trenolin® Bouquet^{PLUS} is a depsidase-free, aroma-releasing special enzyme.

The newly developed β -glycosidase activity can be used in mash, in must, during malolactic fermentation and in wine. Due to the sugar tolerant β -glycosidase activity, Trenolin® Bouquet^{PLUS} can be applied before alcoholic fermentation to release aroma precursors.

<i>Other benefits</i>	<ul style="list-style-type: none"> ▪ Release of aromatic compounds from grapes ▪ Release of various terpenes ▪ Broad spectrum of uses, resulting in targeted and optimised increase of fruitiness
<i>Recommended for</i>	<ul style="list-style-type: none"> ▪ All types of white wine
<i>Advice</i>	<ul style="list-style-type: none"> ▪ Enzyme purity is decisive particularly for aroma enzymes. Trenolin® Bouquet^{PLUS} preserves released aroma compounds, since it is free of cinnamoyl esterase activity.



Permitted according to current EU laws and regulations. Laboratory tested for purity and quality.

PLUS - new formula means additional benefit!

The following properties are characteristic for the Trenolin® PLUS series of enzymes:

- Optimised recipe for modern wine-making
- Depsidase-free (free from cinnamoyl esterase activity)
- No preservatives

Dosage

	<i>mL/100 L or 100 kg mash</i>		
Mash	Approx. 7 - 10	During fermentation	Approx. 5 - 10
Must	Approx. 7 - 10	Wine	Approx. 10 - 15
Application time	Usually at least 1 hour depending on the variety's pectin content and framework conditions.		
Advice	Effectiveness depends on the added amount, temperature and reaction time. The treatment temperature should exceed 12 °C and preferably be above 15 °C. The higher the temperature, the more effective the enzyme. The natural upper limit is 55 °C.		
Application	Dilute the appropriate quantity of enzyme per tank with a little liquid to achieve better and more even distribution.		
Attention!	Bentonites deactivate the enzyme, so bentonite should not be used before the pectin has been fully degraded (pectin test).		

Storage

Store in a cool place. Packs which have been opened should be immediately tightly sealed and used up as soon as possible.