

Product Description

Trenolin® Bukett DF is a highly purified enzyme preparation for the depectinization of grape mash/crushed grapes and must. Trenolin® Bukett DF disposes of beta-glycoside splitting side activities which, specifically for the respective wine, lead to the liberation of bound aroma substances, i.e. terpene alcohols. The typical bouquet of the vine variety becomes more pronounced and more full-bodied by setting free these flavour active components of the fruit. Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Aim of Treatment

- Liberation of aroma substances from the grape skin
- Liberation of aroma and taste-giving terpene alcohols

Product and Effect

The varietal character of a wine is determined by the bouquet substances derived from its grapes. With regard to certain vine varieties however, these bouquet substances are only present in bound form and therefore cannot fully develop. This is mostly the case with Traminer and Muskateller varieties as well as with Scheurebe, Kerner, Müller-Thurgau, Riesling and other white wines. Terpenes characterize the bouquet of these varieties, however they are mostly present in bound form as terpene glycosides. Enzymes of the grape itself, which could release these desired terpenes, are mostly not contained in sufficient quantities. Furthermore yeast enzymes also fail to liberate terpenes. Only prolonged contact times on skins could lead to a higher terpene release. This is however not advisable, due to an increase in tannic substances and due to microbiological risks. Here a precise enzyme application can help. Trenolin® Bukett 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 best time of application of Trenolin® Bukett DF is towards the end of fermentation. The dosage of approximately 10 mL/100 L can be added directly, mixing is effected by fermentation activity. The best moment of addition is during the last quarter of the fermentation process, i.e. at a residual must density of 15-25 °Oechsle. It is equally possible to add Trenolin® Bukett DF to the young wine. Dosage should however be made directly after the end of fermentation, because then the temperature is still sufficiently high at this stage (if possible above 15 °C). 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. With regard to red wines, an application of Trenolin® Bukett DF is not recommended. It could result in a loss of colour. Trials which have been carried out in recent years under cellar technique conditions have confirmed the success of Trenolin® Bukett DF.

Storage

Store in a cool and dry place. Reseal opened packagings tightly.