

Product Description

Trenolin® Color DF is the granulated, depectidase-free instant red wine enzyme for the treatment of mashes/crushed grapes from red grapes in the course of fermentation on skins and thermal treatment of mash.

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

Aim of Treatment

Trenolin® Color DF achieves extraction and stabilizing effects for the vinification of dark red, full bodied, modern red wines demanded by consumers. In all red wine making processes, the enzyme increases the colour yield and the proportion of colour stabilizing grape constituents. The colour is preserved. Yield increase by Trenolin® Color DF application comes up to 5-8 %.

Product and Effect

Trenolin® Color DF releases besides red wine colouring matter, colour stabilizing tannins. This gives the finished wine its typical full bodied character, the colour complexes formed in this way are preserved and provide for a stable colour impression. Individual means of control are a precisely directed application, the chosen vinification process and a modification of contact times and rest periods. The mode of action of Trenolin® Color DF assures that an excessive release of tannin fractions and colloids is prevented. Trenolin® Color 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® Color 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® Color DF dosage (g/100 kg) |
|-----------------------|-------------------------------|--------------------------------------|
| fermentation on skins | after destemming and crushing | 1-4 |
| thermovinification | after recooling (approx.20°C) | 2-4 |
| thermovinification | after recooling (approx.50°C) | 1-3 |

Trenolin® Color DF is particularly suited for red wine-making in barrique casks. 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.