Trenolin® Rouge DF

The liquid red wine enzyme for the full-bodied, robust, intensive red wine, depsidase-free

Product Description

Trenolin® Rouge DF is the ideally suited, liquid, depsidase-free red wine enzyme 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

Vinification of intensely red, full bodied, robust red wines rich in tannins. The resulting red wines are compact, stable and of intensive colour. The colour yield in the course of mash fermentation as well as during a thermal must treatment is optimized by Trenolin® Rouge DF. Yield increase by the enzyme application comes up to 5-8 %.

Product and Effect

Trenolin® Rouge DF releases almost all the colouring matter of the grape. At the same time, it extracts tannins which give the finished wine its typical full bodied character. 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® Rouge DF assures that an excessive release of tannin fractions and colloids is prevented.
Trenolin® Rouge DF is a, in a special process, purified enzyme preparation which is therefore free from disturbing depsidase and oxidase side activities, thus the freshness of the varietal character is enhanced.

Dosage and Application

The activity of Trenolin® Rouge 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® Rouge DF dosage (mL/100 kg)
mash fermentation	after destemming and crushing	8-10
thermovinification	after recooling (approx.20°C)	6-8
thermovinification	after recooling (approx.50°C)	3-5

For breaking down colloidal substances to improve filtrability of the finished wine, it is advisable to add approx. 4 mL/100 L Trenolin® Blank DF to the must/wine.
Trenolin® Rouge DF is equally 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 SO_2 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.

6 senses for your success

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