



Trenolin® Rouge

Obtaining colour-intensive, powerful red wines

Product description

Trenolin® Rouge is a special, liquid red wine enzyme for treating red wine mashes. Trenolin® Rouge is depectinase (cinnamyl esterase) free.

In accordance with Regulation (EC) no. 2019/934. Laboratory tested for purity and quality.

Other benefits	<ul style="list-style-type: none"> • For producing fruity, smooth and deep-coloured red wines • Promotes balanced extraction of anthocyanins and tannins • Also suitable for red wine maturation in barriques • Trenolin® Rouge is an enzyme preparation purified using a special process. This eliminates disruptive collateral depectinase and oxidase activities
Recommended for	<ul style="list-style-type: none"> • All types of red wine

Dosage

	mL/100 kg mash
Mash fermentation after destalking and crushing	8 - 10
Thermovinification after cooling down (approx. 20 °C)	6 - 8
Thermovinification after cooling down (approx. 50 °C)	3 - 5
Temperature	The recommended doses are based on a temperature of 15 - 17 °C.
Application time	Usually at least 1 hour depending on the variety's pectin content and framework conditions.
Tip	Effectiveness depends on the quantity of product, temperature and reaction time. The treatment temperature should be more than 12 °C and preferably more than 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 only be used after 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.