



TRENOLIN SUPER PLUS 1 KG ERBSLOH



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Bruttopreis:
729 €

Nettopreis:
593 €

Trenolin® Super Plus is a highly active liquid pectinase that provides for a quick pectin degradation. Pressing time is reduced and press capacity increased. A quick and compact sedimentation of lees is achieved in the juice and subsequent filtration steps are improved. Due to a purification process, undesired side activities are eliminated, and freshness and varietal characters of the grape are preserved.

Dosage

Reds/WhitesGrapes: 8 mL/hL Juice: 3 mL/hL Wine: 5 mL/hL

Usage

Ideal treatment temperature is 15°C (59°F), but Trenolin Super functions as low as 12°C (54°F). The higher the temperature, the more active the enzyme.

Add to small amount of juice/wine and mix thoroughly before adding into the vessel. Stir thoroughly.

Minimum contact time is 1 hr and longer contact time is advantageous.

Storage

Store in a cool environment. Use and reseal tightly.

