Trenolin® Opti

Pectinase. Highly active concentrated fine granulate.

Product description

Trenolin® Opti is a highly active pectinase concentrate, with a balanced spectrum of activities, such as pectin esterase, polygalacturonase and pectinlyase. Trenolin® Opti is an easily soluble fine granulate. It is universally used in white wine production to treat mash, juice and young wine.

Trenolin® Opti is depsidase (cinnamyl esterase) free.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Other benefits	
Mash	• Improved pressability, reduced pressing times, increased press capacity • Increased free juice run, less extraction of tannins and bitter substances through low press pressures
Must	• Time gain through removal of mucilage from juice, increased juice clarity; improved clarification, fining and filterability
Young wine	• Improved natural clarification, enhanced fining agent effect and filter performance

Dosage

	mL/100 L or 100 kg mash		
Mash	2 - 3	Young wine	1 - 2
Juice	1 - 3		
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	Extended contact times are advantageous and can be achieved by early addition to the grapes, in the grape crusher, to the mash or the press. The natural upper limit is 55 °C.		
Application	The granulate is dissolved in a little water, added to the vessel and stirred in. Ensure that it is thoroughly mixed in.		
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 tightly sealed and used up as soon as possible.