

Obtaining fruity and colour-intensive red wines



Product description

Trenolin[®] Rouge intensifies the mash maceration of red grapes. It can also be used for thermo-vinification. Aromatic pre-cursors, colour pigments and tannins are released quicker and more completely. The resulting wines show their full potential.

Trenolin[®]Rouge is depsidase-free and therefore does not form undesirable volatile phenols. Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Other benefits	Intensive maceration of the grape skins, extraction of anthocyanins and tannins.
	 The accompanying glycoside-splitting activity releases anthocyanins and increases colour stabilisation.
	• Cell disruption leads to the release of the grape's aromatic pre-cursors.
	 Improved clarification and filtration of mash-heated musts.
	 Low in polyphenol oxidase thanks to a special production process.
	Preservatives free.
	 Non-GMO and non-self-cloning.
Recommended for	All types of red wine

Dosage

	mL/100 kg mash
Mash fermentation after	8 - 10
destemming and crushing	
Thermovinification after	6 - 8
cooling down (approx. 20 °C)	
Thermovinification after	3 - 5
cooling down (approx. 50 °C)	
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 a better
	and more even distribution.
Attention!	Bentonites reduces enzyme content, 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.



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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com. Version 007 – 02/2024 MSch – printed 13.02.2024