



# Trenolin® Rosé

Rosé winemaking with low colour extraction

## Product description

Trenolin® Rosé is a liquid enzyme formulation for processing Rosé, Blanc de Noir and Blanc de Gris mashes. It is a pectinase with very low macerating properties and therefore, a tool with which the winemaker can influence colour extraction early. Trenolin® Rosé is the ideal choice for grapes rich in anthocyanins, warm harvest conditions and high pH values. Due to the rapid reduction in viscosity, very little time on the skins is needed to achieve the highest yield possible.

Other benefits	<ul style="list-style-type: none"><li>• Reduced colour extraction</li><li>• No activated carbon needed</li><li>• Rapid viscosity reduction</li><li>• Higher percentage of free run juice</li><li>• Higher yield with lower pressing pressure</li><li>• Reduced polyphenol extraction</li><li>• Cinnamoyl esterase free</li></ul>
Recommended for	<ul style="list-style-type: none"><li>• Rosé, Blanc de Noir and Blanc de Gris wines</li></ul>

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

## Dosage

2 - 3 mL/100 L. Added before pressing. The recommended doses are based on a temperature of 15 - 17 °C. Dilute the appropriate quantity of enzyme with a little liquid to achieve homogenous distribution. N. B.: Bentonites deactivate the enzyme, so bentonite should not be used until after the pectin has been fully degraded (pectin test).

In addition to Trenolin® Rosé, we recommend 10 - 80 g/100 L of LittoFresh® Rosé to remove oxidizable phenols and decrease colour, especially yellow tones.

## Storage

Store in a cool place. Packs which have been opened should be immediately tightly sealed and used up as soon as possible.