



Trenolin® Xtract

Cellular release of mash during red wine production

Product description

Trenolin® Xtract is a highly active, liquid enzyme for treating red mashes during mash fermentation and heating. Pectin degradation also takes place in red/fermentation must as a result of the high level of pectinase action during mash treatment. In accordance with Regulation (EC) no. 2019/934. Laboratory tested for purity and quality.

Other benefits	<ul style="list-style-type: none"> • The complete pectin hydrolysis achieved in a short time promotes the formation of structural mash drainage. • Catechin and pigment extraction is optimal and they are transferred to the juice phase. • Acts to stabilise maturation of deep red wines • Suitable for all current mash processes in modern winery management up to 55 °C • Contains potassium chloride • Non-GMO and non-self-cloning
Recommended for	<ul style="list-style-type: none"> • All red grape varieties

Dosage

Red mashes	1 - 5 mL per 100 kg mash
Temperature	The contact time should be at least one hour for temperatures of 20 °C or above. The contact time and/or dosage should be increased at lower temperatures.
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 not be used until 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.