



Trenolin® Color

For red wine fermentation and thermovinification

Product description

Trenolin® Color is the granulated instant enzyme for treating red mashes during mash fermentation and heating. Trenolin® Color is depectidase (cinnamyl esterase) free.

Other benefits	<ul style="list-style-type: none"> Affects extraction and stabilisation for maturation of deep red, characterful, modern red wines Increases pigment yield and the proportion of colour-stabilising grape ingredients Avoids release of excess undesirable tannin fractions and colloids Particularly suitable for red wine maturation in barriques
Recommended for	<ul style="list-style-type: none"> All types of red wine

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

Dosage

	mL/100 L or 100 kg mash
Mash fermentation	1 - 4
Thermovinification after cooling down (approx. 20 °C)	2 - 4
Thermovinification after cooling down (approx. 50 °C)	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	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 better and more even distribution.
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 immediately tightly sealed and used up as soon as possible.