



Trenolin® Disti

Pressing and clarification enzyme for destillate wines

Product description

Trenolin® Disti is a liquid pectolytic enzyme developed specifically for the pressing treatment of grapes intended for the production of wines to be distilled.

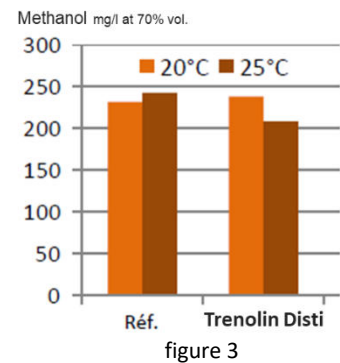
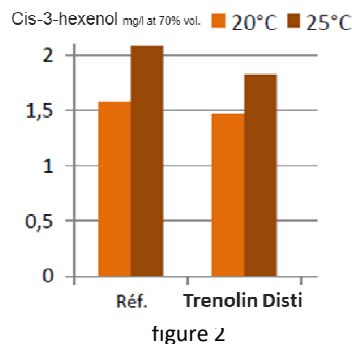
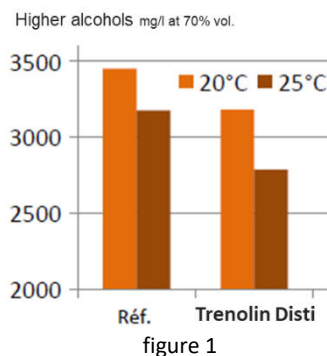
Its composition based on pectin-lyase and AG-II hydrolase allows it to strongly and quickly degrade the skin of grape berries and therefore a complete and rapid flow of juice during pressing: Trenolin® Disti reduces the maceration of the mash, resulting in less extraction of compounds responsible for the formation of higher alcohols and herbaceous notes.

Trenolin® Disti also hydrolyses the soluble pectin in the must, improving the elimination of the grape particles during decantation at the press outlet: cleaner juices promote the synthesis of aromatic esters during alcoholic fermentation.

Trenolin® Disti contains a very low pectin esterase activity, which limits the release of methanol. Product complies with Regulation (EU) 2022/68 on oenological practices.

Please observe the country specific regulation. Tested for purity and quality.

2012 pilot trial carried out in Cognac with two temperatures to test the effect of the enzyme on the grapes



Analysis on spirits after distillation: In this trial, the results obtained show for the Trenolin® Disti modality a significant decrease in higher alcohols (figure 1) with a slight decrease in cis-3 hexenol (figure 2).

Treatment of the grapes with Trenolin® Disti does not induce a significant increase in the methanol content compared to the non-enzymatic control (figure 3), a result obtained due to the very low pectin-esterase activity in Trenolin® Disti.

Dosage

Trenolin® Disti is active at pH values from 3 to 5 and at temperatures from 10 to 55 °C. The enzyme will be incorporated to the grapes when filling the press:

- Dosages: 2 to 3 mL per 100 kg of grapes
- Implementation: To have a good distribution, dilute the necessary dose of Trenolin® Disti in must or water ($\frac{1}{3}$ enzyme + $\frac{2}{3}$ must/water) then distribute on the grapes in the tipper or at grape reception.

Storage

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