



# Trenolin® Rot DF

Liquid pectolytic enzyme preparation for red and rosé wine-making, depectinase-free

## Product description

A gentle pectinase for treating red grape mashes. Trenolin® Rot DF is depectinase (cinnamyl esterase) free. Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Other benefits	<ul style="list-style-type: none"> <li>Better colour yield</li> <li>Improved press results</li> </ul>
Recommended for	<ul style="list-style-type: none"> <li>Rosé and red wine varieties</li> </ul>

## Product and effect

Trenolin® Rot DF causes early extraction of pigments and shortens the mash stand times required.

## Dosage

	ml/100 kg mash
Mash fermentation after destemming and crushing	12
Thermovinification after cooling down (approx. 20 °C)	15
Thermovinification after cooling down (approx. 50 °C)	10
Rosé wine-making after crushing	20
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. Longer contact times are advantageous.
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 tightly sealed and used up as soon as possible.