



Trenolin® Sur-Lies DF

Liquid, highly active oenological enzyme, without collateral cinnamoyl esterase activity, for optimised yeast lysis, resulting in improved structure and greater density.

Product description

Trenolin® Sur-Lies DF promotes the breakdown of fine lees by perforating the cell wall. Mannoproteins released from the cell wall and yeast mannans create a richer, more lasting mouthfeel, increasing creaminess and smoothness. This improves the wine's structure and density.

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"> • During the further enzymatic degradation process, mannans and secondary substances in the yeast, such as amino compounds, which influence flavour, are released. • No added glycerine or preservatives
Recommended for	<ul style="list-style-type: none"> • Addition to young wine on the fine lees

Dosage

Young wine	2 - 5 mL/100 L added to young wine on the fine lees. The time of addition, contact time and quantity of yeast (fine lees or lees) has a positive effect on the intensity of yeast lysis and flavour profile.
Temperature	The recommended doses are based on a temperature of 15 °C.
Application	Dilute the corresponding amount of enzyme per tank with a little liquid in order to achieve a better and even distribution.
Guidance	Trenolin® Sur-Lies DF should not be added until maturation on the fine lees, i.e. after the first racking, if bentonite is used during fermentation. In this way it achieves full effectiveness.

Storage

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