



Trenolin® Xtract

Liquid special enzyme for optimum breakdown of red mashes, depectinase-free

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. 934/2019. Laboratory tested for purity and quality.

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| 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

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| 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.



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