



# Trenolin® Rouge

Obtaining fruity and colour-intensive red wines

## Product description

Trenolin® Rouge intensifies the mash maceration of red grapes. It can also be used for thermo-vinification. Aromatic pre-cursors, colour pigments and tannins are released quicker and more completely. The resulting wines show their full potential.

Trenolin®Rouge is depectidase-free and therefore does not form undesirable volatile phenols.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations.

Laboratory tested for purity and quality.

Other benefits	<ul style="list-style-type: none"> <li>• Intensive maceration of the grape skins, extraction of anthocyanins and tannins.</li> <li>• The accompanying glycoside-splitting activity releases anthocyanins and increases colour stabilisation.</li> <li>• Cell disruption leads to the release of the grape's aromatic pre-cursors.</li> <li>• Improved clarification and filtration of mash-heated musts.</li> <li>• Low in polyphenol oxidase thanks to a special production process.</li> <li>• Preservatives free.</li> <li>• Non-GMO and non-self-cloning.</li> </ul>
Recommended for	<ul style="list-style-type: none"> <li>• All types of red wine</li> </ul>

## Dosage

	mL/100 kg mash
Mash fermentation after destemming and crushing	8 - 10
Thermovinification after cooling down (approx. 20 °C)	6 - 8
Thermovinification after cooling down (approx. 50 °C)	3 - 5
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 a better and more even distribution.
Attention!	Bentonites reduces enzyme content, 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.