



Trenolin Rosé

ERBSLÖH Geisenheim GmbH

www.erbsloeh.com

Trenolin® Rosé DF

Perfect color for modern Rosé!
Erbslöh shows you how.

**Low colour-extracting press enzyme
for Rosé-Vinification**



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Trenolin® Rosé DF

- **Rosé wines are in great demand, with the trend moving towards paler wines worldwide.**
- **Trenolin® Rosé DF has very low macerating properties and therefore a lower color extraction at higher pressing pressures.**
- **Particularly, the increased color of Blanc de Noir and Pinot Gris wines during pressing is a problem. These wines are often treated with activated carbon to reduce color. Loss of quality is the result.**

Trenolin® Rosé DF

Trenolin® Rosé DF is recommended for Rosé, Blanc de Noir and Blanc de Gris wines.

- **Reduced colour extraction**
- **No activated carbon needed**
- **Rapid viscosity reduction**
- **Higher percentage of free run juice**
- **Higher yield with lower pressing pressure**
- **Reduced polyphenol extraction**
- **FREE from Cinnamoyl esterase, and colour-damaging polyphenol oxidases and anthocyanases**

Trenolin® Rosé DF

International rosé stylistics



Technological Rosé wine «amylic»
light, pale, english candy aroma, banana...



Fruity Rosé wine «thiols / esters»
pale, citrus fruits, white fresh fruit...



Rosé wine «red fruits»
intensive color, aromas of strawberry,
raspberry, rose...

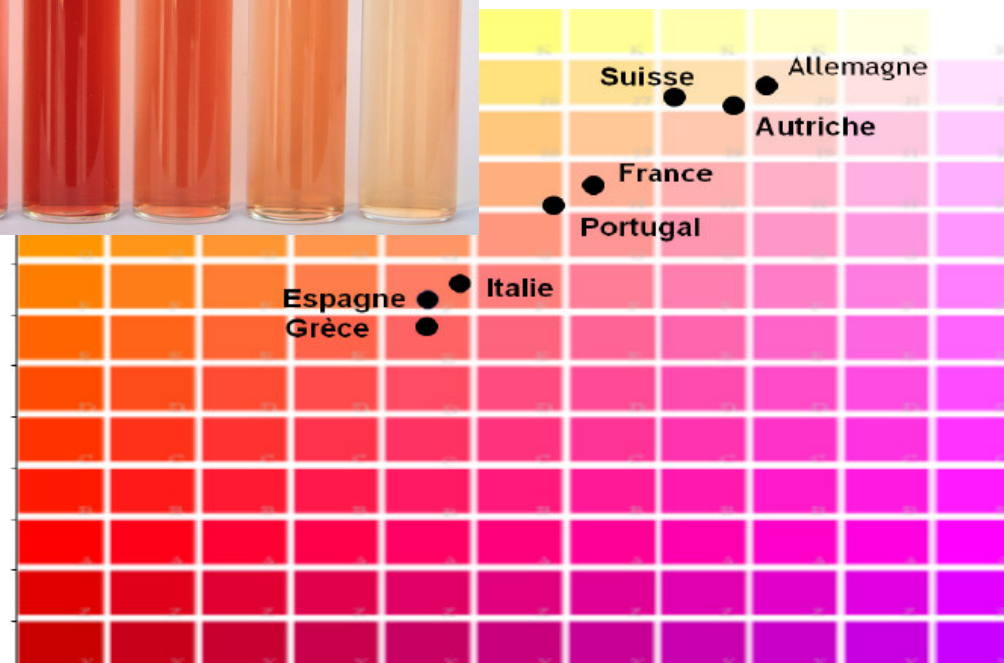


Trenolin® Rosé DF



**50 shades of
Rosé**

**Influence of
the climate
on rosé color**



Trenolin® Rosé DF

Development goal:

Enzyme product that has a proven benefit / supports a „ROSÉ WINE MAKING CONCEPT“

... leading to

**french-style, lightly-colored,
"pink" wines**



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Trenolin® Rosé DF



Stem and seeds:

- Tannins (Proanthocyanins)

Skin:

- Pigments (Anthocyanins, Flavonoids)
- Aroma substances (Terpenols, Alcohols)
- Tannins
- Phenolic acids

Flesh:

- Sugars
- Organic acids
- Phenolic acids

MASH ENZYME

Very low maceration of mash

**low extraction
(polyphenol/color, colloids)**

Trenolin® Rosé DF

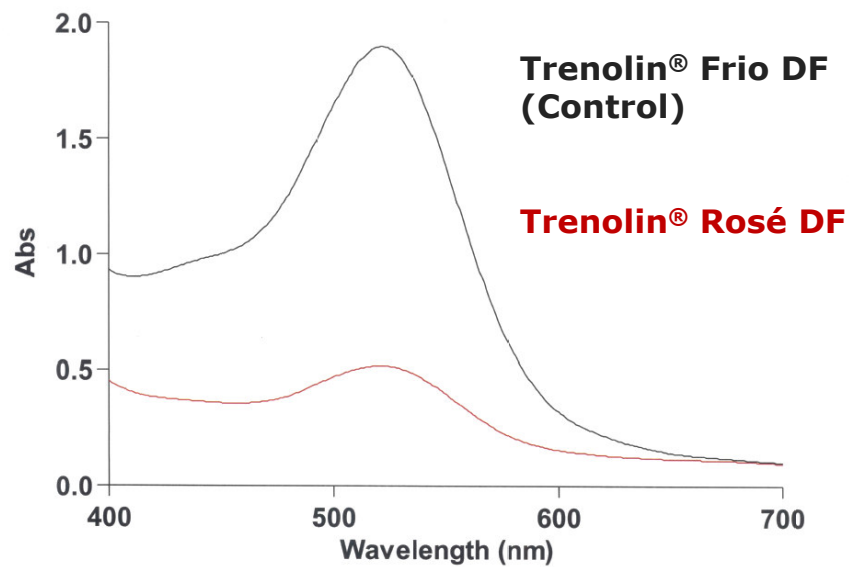
PURITY is especially important to preserve the delicate colour and freshness

Trenolin® Rosé DF is FREE from:

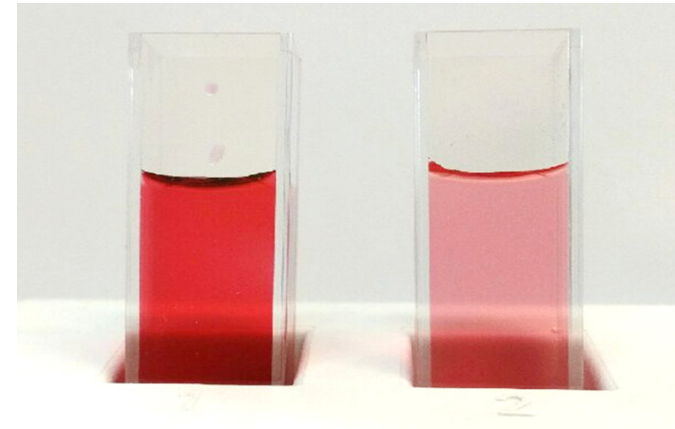
- **Polyphenol oxidases** and **anthocyanases**: can lead to pigment damage resulting in less colour and yellow/brown off-colour.
- **cinnamoyl esterase**/depsidase: leads to formation of volatile phenols responsible for aromatic faults. Substances like 4-vinyl guaiacol and 4-vinyl phenol have a very low sensory threshold and cause “medicinal” off-flavor.

Trenolin® Rosé DF

Pinot noir Rosé Ahr, Germany



Mash treatment with 4 mL/100 kg



Color intensity (420+520+620 nm):

2.92 Control

0.95 Trenolin® Rosé DF

Color hue (420 nm/520nm):

0.48 Control

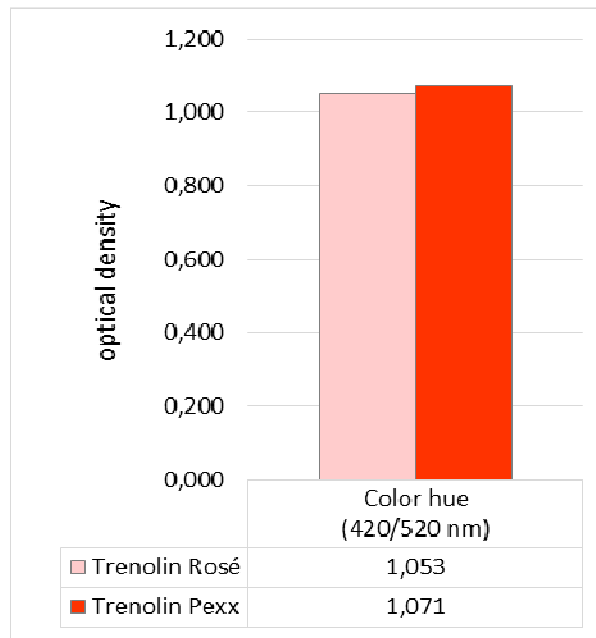
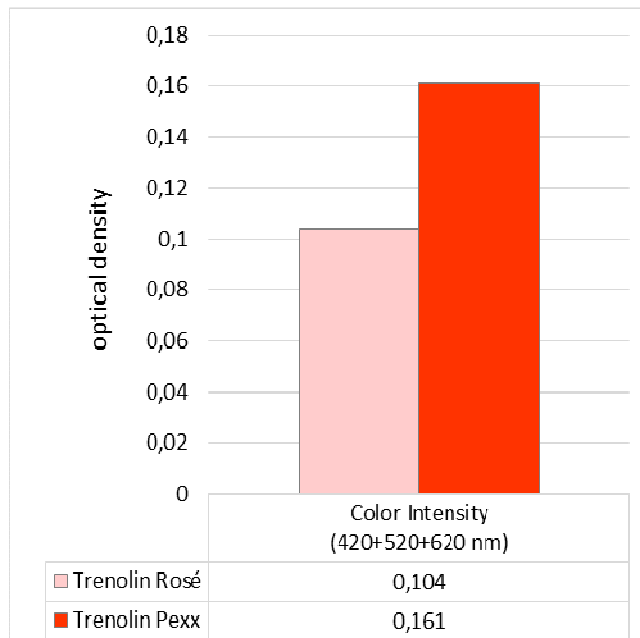
0.70 Trenolin® Rosé DF

- **Equal yield**
- **Better clarification Trenolin® Rosé DF**

Trenolin® Rosé DF

SPAIN

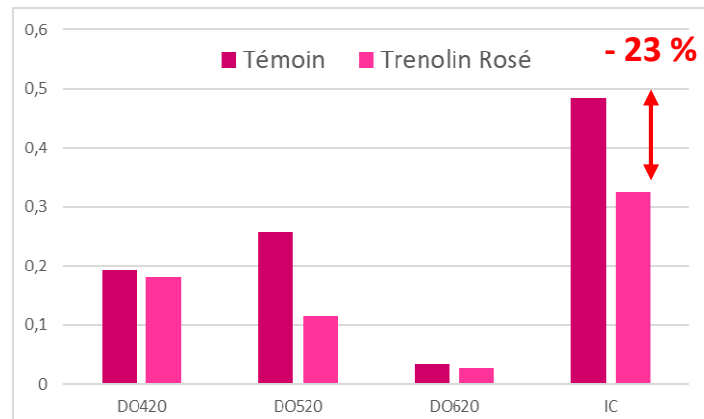
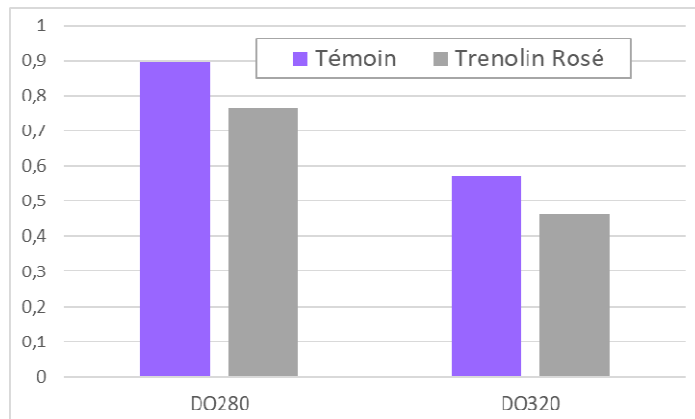
Bodegas Soto Manrique: Garnacha rose wine



Trenolin® Rosé DF

France
Rosé vinification
Domaine in Gers

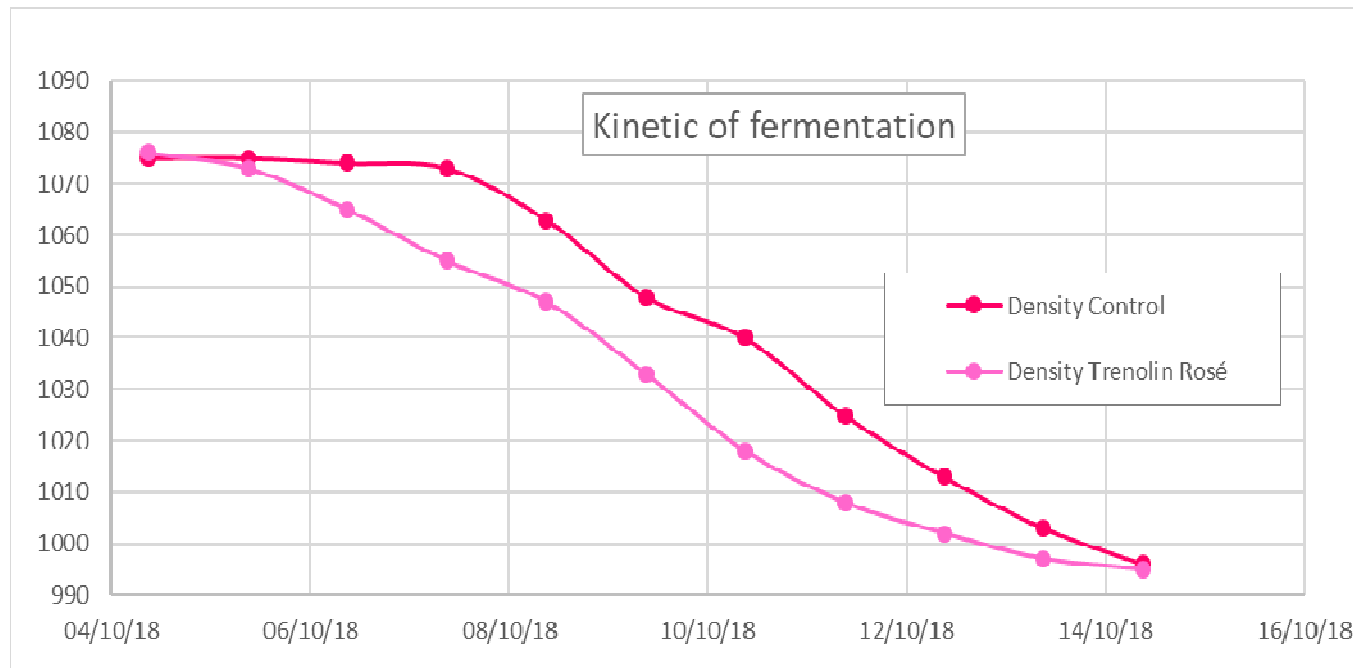
- Cabernet Sauvignon
- Enzymation on the grapes before pressing
- Control: Trenolin® Xtract - 2,5 ml/100kg
- Trenolin® Rosé : 4 ml/100kg



Must	Sugars (g/l)	TA (g/l)	pH	Malic ac. (g/l)	YAN	Free SO ₂ (mg/l)	Total SO ₂ (mg/l)
Control	173	3,97	3,38	4,4	153	22	57
Trenolin® Rosé	174	4,15	3,36	4,8	152	23	53

Trenolin® Rosé

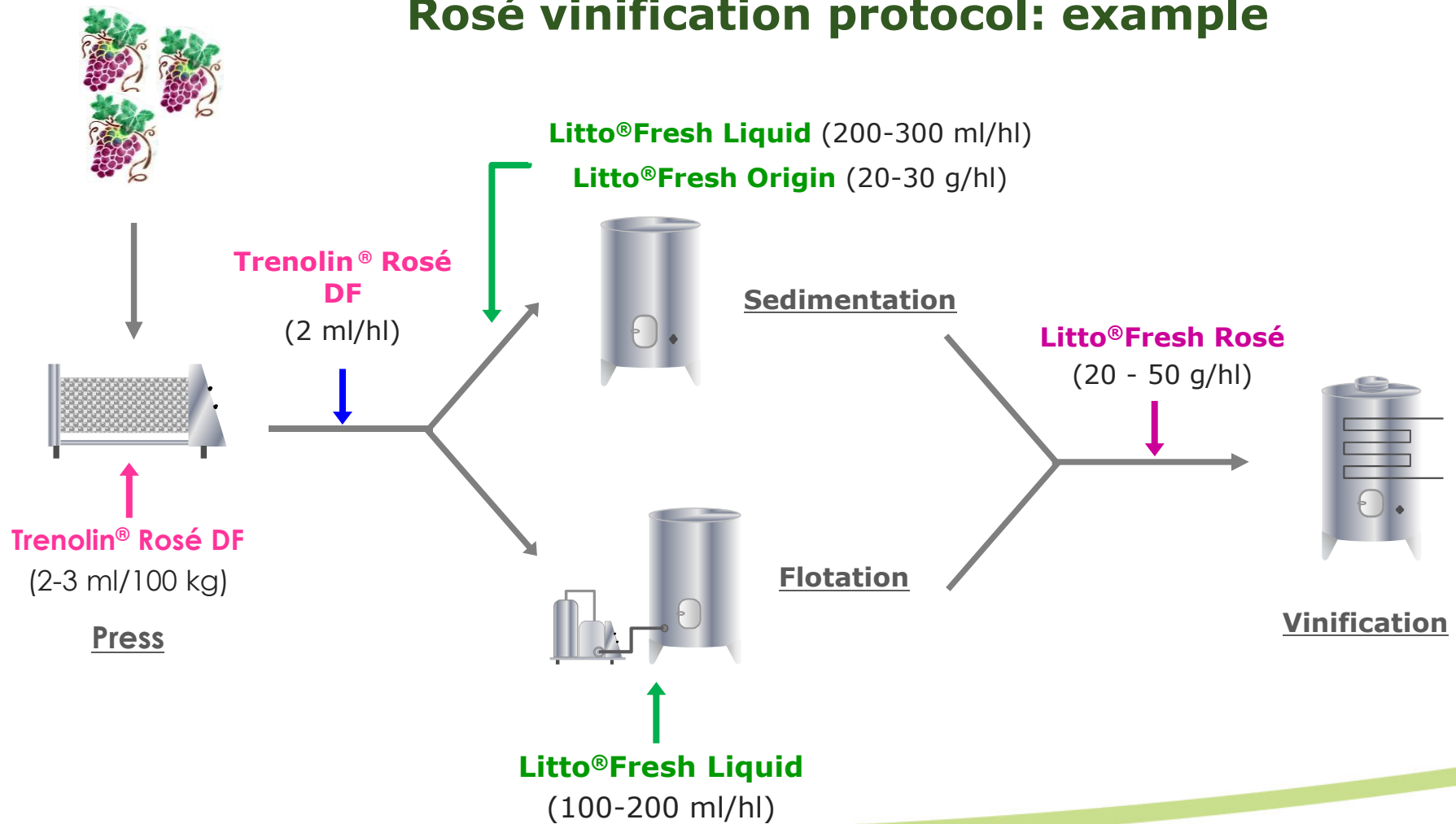
Rosé vinification - Domaine in Gers



Wine	Sugar (g/l)	Alcohol (vol.%)	TA (g/l)	VA (g/l)	pH	Malic acid (g/l)	Lactic acid (g/l)
Control	8,4	11,39	4,02	0,13	3,47	<0,6	3,6
Trenolin® Rosé	3,49	11,97	4,18	0,15	3,46	<0,6	4,0

Trenolin® Rosé DF

Rosé vinification protocol: example





Rosé concept

The rosé concept includes oenological products optimized for the special needs of rosé wine production. Trenolin® Rosé DF, LittoFresh® Rosé and Oenoferm® Pink support the modern rosé wine style characterized by a clear fruit and a pale color.

Trenolin® Rosé DF

Trenolin® Rosé DF is a press enzyme for reduced color extraction. It is a pectinase with very low macerating properties and therefore an early tool for the winemaker to influence color extraction. Due to the rapid reduction of viscosity, very little time on the skins is needed to achieve the highest yield as possible.

Dosage

2 – 3 mL/100 L or kg

LittoFresh® Rosé

LittoFresh® Rosé is a specifically developed product based on phytoproteins and PVPP. It is used for treating musts during rosé wine production, to remove of oxidizable phenols and decrease color, especially the yellow shade.

Dosage

10 – 80 g/100 L

Oenoferm® Pink

Oenoferm® Pink is a yeast that supports the style of modern, international rosé wines - crisp, dry with pronounced fruit. It introduces a floral aroma, plus raspberry, red fruit and subtle spice to the wines. The low nitrogen demand makes it ideal for the vinification of Rosé wines.

Dosage

20 – 30 g/100 L

Trenolin® Rosé DF - Customer benefit

- **PERFORMANCE-** Trenolin® Rosé DF is an early tool for the winemaker to influence color extraction. Unlike PVPP or activated carbon, no loss of quality has to be accepted.
- **TIME SAVING-** Due to the rapid reduction of viscosity, very little time on the skins is needed to achieve the highest yield as possible.
- **PURITY-** Trenolin® Rosé DF is free from Cinnamoyl esterase and does not contain colour-damaging polyphenol oxidases or anthocyanases.