



Subtle notes of sweet oak enhance the tactile sensations at the entrance and center of the mouth.

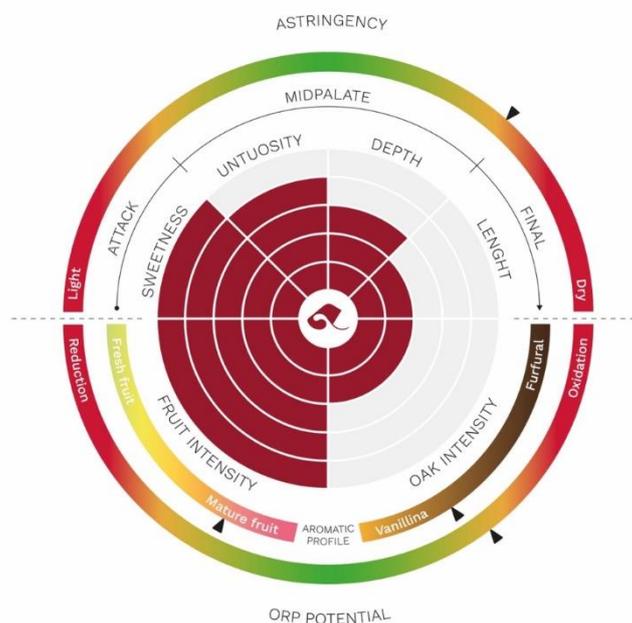
Highlights the ripe fruit.

CHARACTERISTICS

Spirit no3 Roast is a chip that blends different botanical and toasted origins, seeking a very elegant toasted-roasted character. It lowers the redox of the wines, increasing the minerality of the wines. Perfect ally to highlight the black fruit (blueberries, blackberries, blackcurrant) and contributing to the length and persistence of the wine.

Ideal for wines in which it is intended to provide great complexity with notes of high toast. Recommended at low doses to recover the freshness of the fruit and work the redox, spicy-earthy sensations of high-end wines. It enhances the elegant character, fresh-herbal and balsamic nuances. It has a very good balance with the fruit, enhances the aromas of black fruit and floral aromas such as violets. In the wines elaborated with Spirit Roast we can also find ink, peat, licorice, mocha, toasted caramel, etc.

It is recommended for those wines where it is intended to provide oak notes with roasted aromas.



ORGANOLEPTIC PROPERTIES

Aromatic sensations

Respect for the fruit, providing nuances of red fruit and white flowers. Increases the sensation of ripeness.

Subtle and very pleasant contribution of oak with light toast, pastry, cream, coconut, etc. Reduces the perception of vegetal character incorporating sweet notes, enhances the presence of primary aromas.

Tactile sensations

It participates positively in the entry and center of mouth, providing sweetness and smoothness. It provides structure through a very pleasant tannin.

COMPOSITION

Quercus alba Quercus petraea y Quercus pyrenaica.

DOSAGE

Wine 0.5 - 5 g/l

Both the dosage and the duration of the treatment will depend on the degree of release and the intensity of the desired characteristics. It is essential to understand the matrix of the wine in which the treatment will be applied.

Recommended contact time: 6-8 weeks.

Pre-testing is recommended to determine dosage and frequent tastings to determine the optimum treatment time.

APPLICATION

To facilitate the transfer of the benefits of the wood to the wine in an optimal way, it is advisable to distribute the bags at different heights in the tank.

PHYSICAL APPEARANCE

Brown chips of different intensity depending on the toast.

PRESENTACIÓN

10 Kg perforated polyethylene food bag.

PHYSICOCHEMICAL AND MICROBIOLOGICAL PROPERTIES EP 1009 (REV.0)

Botanical species [Quercus alba and Quercus pyrenaica] [%]	> 98
Bulk density [g/ml]	0,19- 0,29
Humidity [%]	< 5
Fe [mg/kg]	< 1,8
As [mg/kg]	< 2,8
Heavy metals [mg/kg]	< 9
2,4,6-TCA [ng/g]	< 0,5
Total chloroanisoles [ng/g]	< 10
Total chlorophenols [ng/g]	< 10
Granulometry < 2 mm [%]	< 5

PRESERVATION

Keep the original container, in a cool and dry place, without odors.

Once opened, it should be used as soon as possible. Best

before: within 5 years after bottling.

RGSEAA: 31.00391/CR

Producto conforme con el Codex Enológico Internacional y el Reglamento (UE) 2022/68.

IMPORTANT: Treating musts and/or wines with oak derivatives is not approved in certain quality certifications; Agrovin is not responsible for any use of SPIRIT that does not comply with the regulations in force in each area.

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