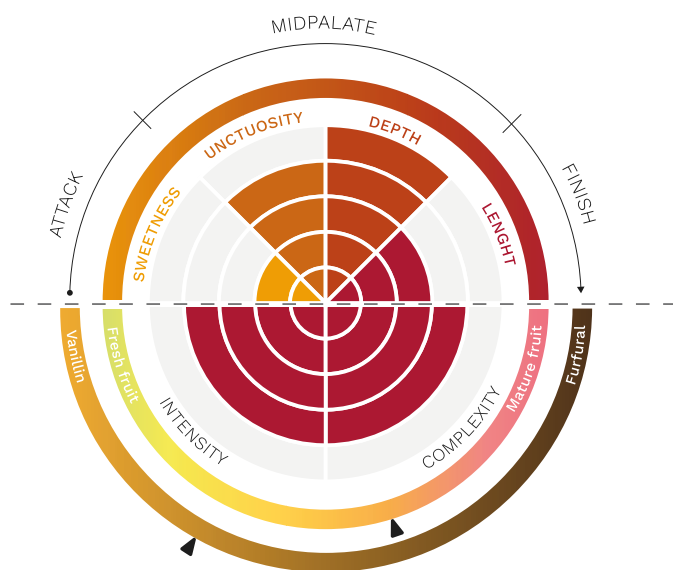




## Intensity and complexity of vanilla notes and spiced



### Characteristics

Spirit 2 Core is a chip that combines different botanical origins, and toasted to increase the aromatic complexity and intensity while participating positively in all the gustatory phases.

Recommended in wines in which a general increase in the complexity and an equilibrated increase in the tactile sensations are sought.

### Organoleptic properties

#### Aromatic sensations

It provides attractive oak notes that reminds the fine grain French oak with subtle toasted notes that help improving the complexity of the wine. It is characterized by its degree of complexity providing vanilla, species and furfural.

#### Tactile sensations

It participates in the center of mouth, providing unctuousity and a great amplitude. It also participates to a lesser extent in the sweetness and increases the length of the wine with vanilla notes and spiced.

### Composition

Oak heartwood of *Quercus alba* and *Quercus petraea*.

### Dosage

#### Wine 1-5 g/l

Both the dosage and treatment duration will depend on the alcoholic content and the intensity of the desired results.

*Recommended contact time: 4 weeks.*

*It is recommended to conduct preliminary tests to determine dosage and frequent tastings for optimum treatment time.*

## Application

To facilitate the wood benefit transfer to the wine in an optimal way, it is recommendable to distribute the bags of chips and dominoes at different heights in the tank.

## Physical appearance

Brown chips of different intensity depending on the toast.

## Presentation

10 Kg perforated polyethylene food bag.

## Physicochemical and microbiological properties

EP 1008 (REV.0)

Botanical species [ <i>Quercus alba</i> and <i>Quercus petraea</i> ] [%]	> 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.

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

**RGSEAA: 31.00391/CR**

*Product in compliance with the International Oenological Codex and Regulation (EU) 2019/934.*