



Persistent toasted and smoked notes

Characteristics

Spirit 3 Roast is a chip that combines different botanical origins and intense roastings to increase the smoked notes and enhance the freshness of the fruit.

Recommended for wines in which it is sought to provide a great complexity with evident notes of high roastings. It is also recommended at low dosage to recover the freshness of the fruit.

Organoleptic properties

Aromatic sensations

Provision of intense notes from the wood roasting. It incorporates mainly smoked notes, but it also has toasted bread, coffee and spiced. It helps to enhance the fresh sensations of the fruit, at the same time allows to intensify the balsamic and mentholated notes.

Tactile sensations

It participates intensely at the end of mouth, increasing the length of the wine with its contribution of toasted notes.

Composition

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

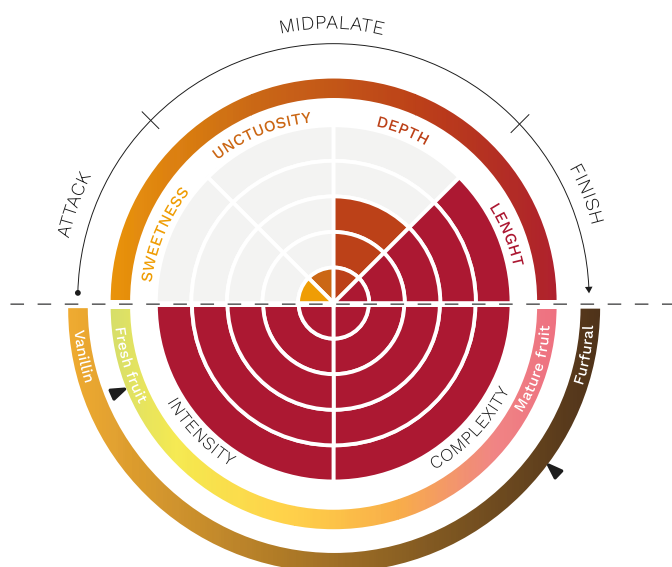
Dosage

Wine 0,5 – 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 1010 (REV.0)

| | |
|---|-------------|
| Botanical species [<i>Quercus pyrenaica</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.