

FEATURES

An innovative format in alternative oak wines is presented as a very useful and differentiating tool in winemaking due to the characteristic aromas that are extracted. Spirit Candy is a topping with a defined Vanilla profile. Created to intensify the sweetest notes of the wines.

It participates in the sensation of fruit at low doses. Spirit Candy promotes the perception of ripe fruit. At higher doses it contributes to the sensation of untoasted oak notes, influencing the aromatic freshness with notes of undergrowth and aromatic herbs.

Specific to provide sweetness in the mouth. It also subtly participates in the contribution of fat and persistence.

Of all the benefits that oak provides, the following can be highlighted:

- Larger contact surface, higher rate of compound release.
- Raw material of the same quality as the staves and chips.
- Homogeneous toasting.
- Does not contain artificial binders.
- Easy application, with mesh directly to the wine.

ORGANOLEPTIC QUALITIES

- Defined vanilla profile.
- It contributes and participates in the sensation of sweet and ripe fruit notes.
- It amplifies the mouth especially due to the great contribution of sweetness at the entrance of the mouth.
- It subtly works the sensation of unctuousness in the center of the mouth.
- It lengthens the finish with vanilla notes.

COMPOSITION

Oak heartwood (*Quercus alba*), does not contain artificial binders.

TOPPING	TOSTADO	FORMATO	APLICACIÓN	DOSIS
 Candy	Medio plus		Maloláctica Crianza	0,25-3 g/l

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DOSAGE

Wine 0.25-3 g/l

Both the dose and duration of treatment will depend on the degree of cession and the intensity of the desired characteristics. Spirit Candy, due to its particular pellet format, facilitates short treatment periods.

The duration of the treatment can range from 2 to 3 weeks, depending on the starting wine and the effect to be achieved. It is advisable to carry out previous tests to specify doses and frequent tastings to determine the optimal treatment time.

HOW TO USE

Apply the desired dose of Spirit Candy directly to the reservoir, without performing any prior treatment.

PHYSICAL APPEARANCE

Brown pellets of different intensity depending on the toasting.

PRESENTATION

10 Kg perforated food grade polyethylene bags.

PHYSICO-CHEMICAL PROPERTIES

EP 334 (rev.2)

2, 4, 6 Trichloroanisole [ng/g]	< LD
2, 3, 4, 6 Tetrachloroanisole	< LD
2, 4, 6 Tribromoanisole	< LD
Pentachloroanisole	< LD
Total microorganisms [CFU/g]	< 10 ⁴
Salmonella [CFU/25g]	Absence
Total coliforms [CFU/g]	< 10
Yeasts [CFU/g]	< 10
Molds [CFU/g]	< 10 ⁴
Granulometry < 2 mm [%]	< 5

HOW TO STORE

Store in the original container, in a cool and dry place, free of odors.

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

Optimal consumption date: 5 years.

RGSEAA: 31.00391/CR

Product in accordance with the International Oenological Codex and Regulation (EU) 2019/934 and subsequent amendments.