



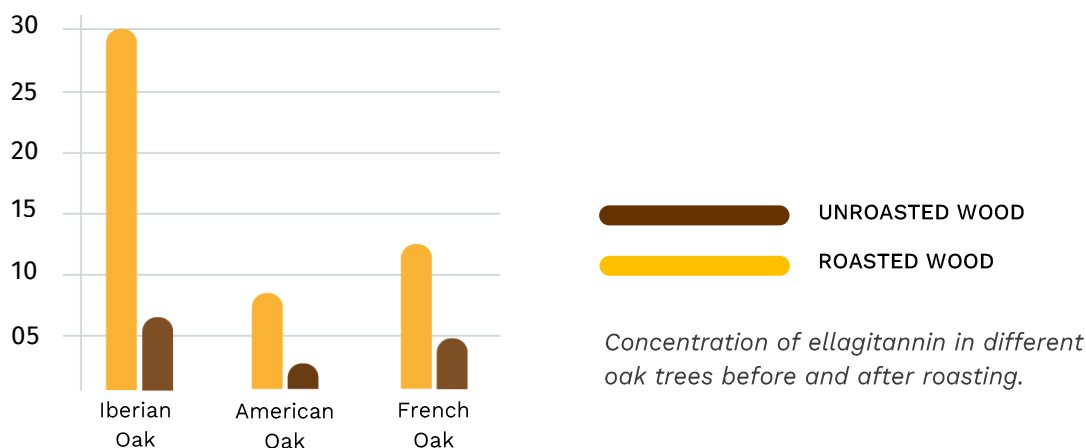
Untoasted Iberian oak.

FEATURES

Spirit NATURE chips are made from Iberian oak (Quercus Pyrenaica). Their fine grain, high porosity, permeability and chemical composition make them ideal for use in winemaking.

Spirit NATURE improves the organoleptic properties of wine by transferring compounds that produce aromas and flavors sought after in the final product. Untoasted oak is characterized by high concentrations of ellagitannin, a highly prized natural antioxidant.

Spirit NATURE are made from pieces of pruning wood from Quercus pyrenaica, contributing to the sustainable management of the oak forests of the Iberian Peninsula.



SPRIT ROBLE IBÉRICO	TOSTADO	FORMATO	APLICACIÓN	DOSIS
 NATURE	UNTOASTED	CHIPS 	During the FAL	0,5- 2 g/l

ORGANOLEPTIC QUALITIES

Applied during alcoholic fermentation, Spirit NATURE (roasted and dried in the open air for a long time) enhances the floral and varietal aromas of the wine. Its high antioxidant capacity preserves the fruity notes of the wine and helps to stabilize its color. Its high content of ellagitannins reinforces the presence of tannins in the mouth, increasing the sensations of unctuousness and volume.

COMPOSITION

Heartwood of *Quercus pyrenaica*.

DOSAGE

Must / wine 0.5 - 2 g/l

Both the dose and duration of treatment will depend on the degree of cession and the intensity of the desired characteristics. Spirit NATURE, the specific size of its particles makes them ideal for short and medium term treatments.

The treatment time can vary between 1 and 4 weeks depending on the wine and the desired effect. Users are advised to pre-test to determine the dosage and taste the wine frequently to identify the optimal treatment time in each case.

INSTRUCTIONS FOR USE

Place the desired dose of Spirit in perforated sacks and suspend them in the wine.

To optimize the transfer of beneficial properties from oak to wine. Open the bags and pour them into the tank with the grapes for better extraction.

PHYSICAL APPEARANCE

Brown chips.

PRESENTATION

Chips: 10 Kg perforated food grade polyethylene bag.

OBJECTIVES S. AROMATIC RED WINES

1. To express the variety better, more intense and defined fruit.
2. Improvement in redox:
 - Increase redox
 - A Better Balance
3. Improve sensations of grapes with poor ripeness.

TACTILE OBJECTIVES RED WINES

1. Increased sensation of sweetness and oiliness
2. Improvement in astringency
 - Promote T-T and T-A bonding
 - Balance between sweetness and greasiness
3. Contribution of elegant oak structure.

PHYSICO-CHEMICAL PROPERTIES

EP 708 (rev.3)

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.

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.

IMPORTANT: the treatment of musts and/or wines with oak derivatives is not allowed in certain quality denominations. Agrovin declines all responsibility for the use of Quercus pyrenaica that is not in accordance with the regulations in force in each area.