SPIRIT NEW PURE

Sweetness, unctuousness and respect for fruit



FEATURES

Spirit New Pure is a chip that blends different botanical origins and toasts to achieve unique properties of sweetness and respect for the fruit.

Its application allows the fruit profile of wines to be defined with a slight contribution of wood, enhancing the sweet nuances both on the nose, thanks to the contribution of lactones and vanillin, and on the palate. It provides subtle notes of undergrowth and even notes of white flower. It improves tactile sensations at the entrance and in the centre of the mouth, increasing the perception of unctuousness. It allows you to increase the structure of the wine with very pleasant tannins.

Modern profile, ideal for increasing the sensations of fruit without adding an obvious wood.
Recommended in wines where an increase in fruity sensations is sought with a very soft touch of oak with light toasting. It can also be used in wines with a low redox potential in order to open them up and express them better.

ORGANOLEPTIC QUALITIES

Aromatic sensations

Respect for the fruit, providing nuances of red fruit and white flower. Increases the feeling of maturity. Subtle and very pleasant addition of oak with a light toast, pastry, cream, coconut, etc. It reduces the perception of the vegetal character by incorporating sweet notes and enhances the presence of primary aromas.

Tactile sensations

It participates positively in the entrance and centre of the mouth, providing sweetness and unctuousness. It provides structure through a very pleasant tannin.

COMPOSITION

Heartwood of *Quercus pyrenaica, Quercus alba, and Quercus petraea* medium-toasted, medium-plus-toasted, and untoasted.

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DOSAGE

Wine 1 - 5 g/l

Both the dose and duration of 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: 5-6 weeks. It is advisable to carry out preliminary trials to determine the dose, and frequent tastings to determine the optimal treatment time.

AROMATIC OBJECTIVES RED WINES

1. Better expression of the variety, more intense and defined fruit.
2. Improvement in redox:
    - Increase redox
    - Better balance
3. Improve sensations of grapes with poor ripeness.

TACTILE OBJECTIVES RED WINES

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

HOW TO USE

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

PHYSICAL APPEARANCE

Brown chips of different intensity depending on the toast.

PRESENTATION

10 kg perforated food-grade polyethylene bags.

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PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

EP 1009 (rev.1)

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
Moulds [CFU/g]	$< 10^4$
Granulometry < 2 mm [%]	< 5

HOW TO STORE

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

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

Optimal consumption date: 5 years.

IMPORTANT: The treatment of musts and/or wines with oak derivatives is not allowed in certain quality designations; Agrovin declines all liability for the use of SPIRIT other than in accordance with the regulations in force in each area.

RGSEAA: 31.00391/CR

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

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