

NUANCE

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 Nuance is a topping of nuances where the overall sense of complexity will be increased. Wide range of spicy and subtle roasted aromas.

It participates in the sensation of fruit at low doses. It can also contribute with spicy notes to the sensation of freshness. At higher doses, more obvious spicy notes and roasted notes are perceived.

Specific to increase all sensations in the mouth. It contributes a lot to persistence by enhancing the notes of fruit at low doses.

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

- Designed to intensify the aroma and expand the nuances of the wine.
- It can help boost fruit at low doses.
- It increases sweetness, fatness and above all volume and persistence.
- It subtly works the sensation of unctuousness in the center of the mouth.
- It lengthens the finish with vanilla notes.

COMPOSITION

Oak heartwood (*Quercus petraea*/*Quercus robur*), does not contain artificial binders.

TOPPING	TOSTADO	FORMATO	APLICACIÓN	DOSIS
 Nuance	Medio plus		Malolactic Aging	0,25-3 g/l

1/2

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 Nuance, 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 Nuance directly to the reservoir, without performing any pre-treatment.

PHYSICAL APPEARANCE

Brown pellets of different intensity depending on the toasting.

PRESENTATION

10 Kg perforated food grade polyethylene bags.

PHYSICO-CHEMICAL PROPERTIES

EP 332 (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
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.

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

RGSEAA: 31.00391/CR

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