

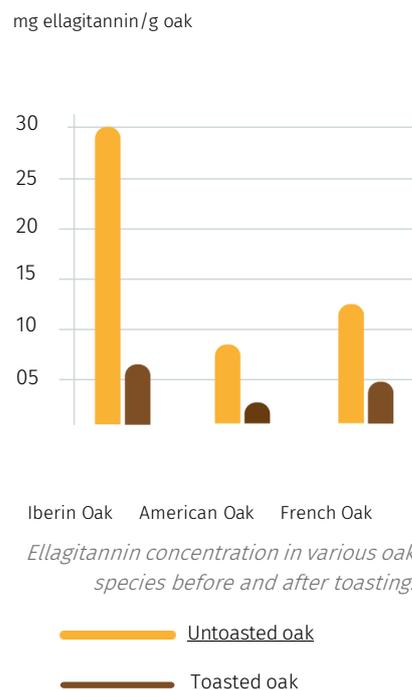


CHARACTERISTICS

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

Spirit NATURE, enhance the wine's organoleptic properties by transferring compounds that produce sought-after aromas and flavours in the finished product. Untoasted oak is characterized by high concentrations of ellagitannin, a well regarded natural antioxidant.

Spirit NATURE are made from *Quercus pyrenaica* prunings, a practice Oak that contributes to sustainable management of the Iberian peninsula's oak forests.



Iberian Oak	Toasted	Form	Application	Dosage
 NATURE	Untoasted	CHIPS 	During AF	0,5- 2 g/l

ORGANOLEPTIC QUALITIES

When applied during alcoholic fermentation, Spirit NATURE (untoasted and dried in the open air for a prolonged length of time) enhance the wine's floral and varietal aromas. Their high antioxidant capacity preserves the wine's fruity notes and helps stabilize its colour. Their high ellagitannin content reinforces tannin presence in the mouthfeel, increasing the sensations of silkiness and volume.

COMPOSITION

Quercus pyrenaica.

DOSAGE

Must/Wine 0,5- 2 g/l

Dosage and treatment time will depend on the degree of transfer sought and the intensity of the characteristics desired. Spirit NATURE, specific particle size makes them ideal for short- and medium-duration treatments.

Treatment time can vary between 1 and 4 weeks depending on the wine and the desired effect. Users are recommended to perform prior testing to determine dosage and to 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 transfer of the oak's beneficial properties to the wine. Open the sacks and pour them to the tank with the grapes to get a better extraction.

PHYSICAL APPEARANCE

Brown chips.

PACKAGING

Chips: 10-kg food-grade perforated polyethylene sack.

TACTILE OBJECTIVES. RED WINES

- 01 Increased sensation of sweetness and creaminess
- 02 Improved astringency
 - Favor the T-T and T-A union
 - Balance between sweetness and unctuousness
- 03 Elegant oak structure

OBJECTIVES S. AROMATICS. RED WINES

- 01 Better expression of the variety, more intense and defined fruit.
- 02 Improvement in redox
 - Increased redox
 - Better balance
- 03 Improve sensations of grapes with poor ripeness

PHYSICO-CHEMICAL PROPERTIES

Chips: 10-kg food-grade perforated polyethylene sack.

Botanical species [<i>Quercus pyrenaica</i>] [%]	> 98
Bulk density [g/ml]	0,19- 0,29
Moisture [%]	< 5
Fe [ppm]	< 1,8
As [ppm]	< 2,8
Heavy metals [ppm] 2,4,6 – TCA [ng/g]	< 0,5
Total chloroanisole content [ng/g]	< 10
Total chlorophenol content [ng/g]	< 10
Particle size <2 mm [%]	< 0,5

STORAGE

Store in the original packaging in a cool dry place.

RGSEAA: 31.00391/CR

Product in accordance with the International Oenological Codex and Regulation (EU) 2022/68

*IMPORTANT: Treatment of musts and/or wines with oak derivatives is not permitted by some quality designations. Agrovin does not accept liability for application of *Quercus pyrenaica* in breach of regulations in force in the region of use.*