



SPIRIT TOPPING

## Nuance



### INFORMATION

An innovative format in oak alternatives, presented as a valuable and differentiating tool in winemaking due to the special aromas extracted. Spirit Nuance is a nuanced topping to enhance the whole perception of complexity. A wide range of spicy and slightly roasted aromas.

Engages with fruity sensation at low doses. Spicy notes can also contribute to the freshness effect. At higher doses, spicy and roasted notes are more prominent.

Specially designed to increase mouthfeel. Promotes persistence by highlighting the fruit notes at low doses.

Among all the benefits that oak provides, some of the most outstanding are:

- Larger contact surface, higher compound release rate.
- High quality raw material similar to that of the staves and chips.
- Homogeneous toast.
- No artificial binders.
- Easy application, with mesh directly to the wine.

### ORGANOLEPTIC PROPERTIES

Designed to increase the aroma and extend the nuances of the wine.

It can help enhance the fruit at low doses.

It increases sweetness, fat but especially volume and persistence.

### COMPOSITION

Oak heartwood (*Quercus petraea*/*Quercus robur*), contains no artificial binders.

TOPPING	TOAST	FORMAT	APPLICATION	DOSAGE
 <p>Nuance</p>	Medium Plus		Malolactic Aging	0.25-3 g/l

### DOSAGE

Wine 0.25-3 g/l

Both the dosage and treatment duration will depend on the alcoholic content and the intensity of the desired results. Due to its special pellet format, **Spirit Nuance** allows for short treatment periods.

*Treatment duration can vary between 2 and 3 weeks, depending on the starting wine and the effect to be achieved. It is recommended to conduct preliminary tests to determine dosage and frequent tastings for optimum treatment time.*

### DIRECTIONS

Apply the selected dose of **Spirit Nuance** directly on the tank, no pretreatment is required.

### PHYSICAL APPEARANCE

Brown pellets of different intensity based on their toasting.

### PRESENTATION

Perforated food grade polyethylene bags of 10 Kg.

### PHYSICOCHEMICAL PROPERTIES EP 332 (Rev.0)

Botanical species [Quercus petraea/Quercus robur][%]	> 98
Bulk Density [g/ml]	0,19 - 0,29
Humidity [%]	< 5
Fe [mg/kg]	< 1,8
As [mg/kg]	< 2,8
Heavy metals [mg/kg]	< 9
2,4,6-TCA [ng/g]	< 0,5
Total chloroanisoles [ng/g]	< 10
Total chlorophenols [ng/g]	< 10
Granulometry < 2 mm [%]	< 5

### PRESERVATION

Store in the original container in a cool, dry place away from odors.

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

Best before: within 5 years after bottling.

*IMPORTANT: Treating musts and/or wines with oak derivatives is not approved in certain quality certifications; Agrovin is not responsible for any use of SPIRIT that does not comply with the regulations in force in each area.*

### RGSEAA: 31.00391/CR

*Product in compliance with the International Oenological Codex and Regulation (EU) 2019/934.*