



Medium toasted American oak plus.

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 Smoothie is a unique topping to increase the fruity sensation of the wine. Designed to enhance and encourage fresh aromas.

It participates in the sensation of fruit at low doses. At higher doses it can provide spicy and vegetable notes that promote the sensation of freshness; Certain notes of vanilla may also appear at these doses.

Specific to provide fat in the center of the mouth. It also participates in the volume and slightly in the finish of the mouth, maintaining the acidic sensation.

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 hold fruit.
- Intensifies the sensation of fruit.
- Increases unctuousness and center of mouth.
- It also works on volume and subtly on the sensation of the end of the mouth, maintaining the sensation of acidity.

COMPOSITION

Oak heartwood (*Quercus alba*), does not contain artificial binders.

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

1/2

Spirit Smoothie / Rev. 1 / Date: 07/01/2026

agrovin.com

AGROVIN. S.A Avda. de los vinos, s/n - P.I Alces - 13.600 Alcázar de San Juan (Ciudad Real) Tel: +34 926 55 02 00 - Fax: +34 926 54 62 54

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 Smoothie, 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 Smoothie 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 405 (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.