


 SPIRIT TOPPING

Smoothie



INFORMATION

An innovative format in oak alternatives, presented as a valuable and differentiating tool in winemaking due to the special aromas extracted. Spirit Smoothie is a unique topping to enhance the fruity sensation of the wine. Designed to enhance and promote fresh aromas.

Engages with fruity sensation at low doses. At higher doses, it can provide spicy and vegetal notes favoring freshness; at these levels, certain notes of vanilla may be perceived.

Designed specifically to provide fat in the center of the mouth. It also contributes to the volume and slightly to the final mouthfeel while retaining the acidic sensation.

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 preserve the fruit.

Reinforces the fruity taste.

Increases the creaminess and mouthfeel.

It also works on volume and subtly works on the aftertaste while keeping the acid taste.

COMPOSITION

Oak heartwood (*Quercus alba*), contains no artificial binders.

TOPPING	TOAST	FORMAT	APPLICATION	DOSAGE
 Smoothie	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 Smoothie** 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 Smoothie** 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 405 (Rev. 0)

Botanical variety [<i>Quercus alba</i>] [%]	> 8
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.