



CLASSIC SPECIAL

Características

Spirit CLASSIC and Spirit SPECIAL chips, dominoes and staves are made of French oak (*Quercus petraea* and *Quercus robur*). Their fine grain, high porosity and permeability make them ideal for use in wine-making.

French oak contains high concentrations of spice and balsam aromatic compounds. It is also characterized by its high concentrations of eugenol (spice aromas) and maltol (roasted and caramel aromas).

Applying it to wine:

- Enhances aromatic complexity by transferring vanilla and spice aromas.
- Preserves the wine's natural fruitiness due to its slow, gradual transfer of oak aromas.
- Creates a structured mouthfeel thanks to its ellagitannin content.

This oak's slow component transfer makes it particularly suitable for medium- and long-duration treatments.

SPIRIT French Oak		Toasted	Form	Application	Dosage
  <p>CLASSIC</p>	CLASSIC	Medium	Chips	MF/Ageing	1- 4 g/l
			Dominos	Ageing	2- 6 g/l
			Tank staves	Ageing	1 stave/hl
   <p>SPECIAL</p>	SPECIAL	Medium Plus	Chips	Ageing	1- 4 g/l
			Dominos	Ageing	2- 6 g/l
			Zig-zag barrel	Ageing	1 zig-zag/barrel
			Tank staves	Ageing	1 stave/hl

Organoleptic qualities

- Spirit CLASSIC, medium-toasted French oak chips, dominoes and staves contain high concentrations of volatile compounds like eugenol, guaiacol and isoeugenol, which give the wine black pepper, clove and liquorice aromas.
- Spirit SPECIAL, medium-plus-toasted French oak chips, dominoes, staves and zig-zags are characterized by the dark chocolate, caramel, coffee, roasted and subtly spicy aromas typical of fine hardwood.

Composition

Quercus petraea and *Quercus robur* heartwood.

Dosage

Wine 1-6 g/l

Dosage and treatment time will depend on the degree of transfer sought and the intensity of the characteristics desired.

Spirit CLASSIC and Spirit SPECIAL's specific particle size makes them ideal for long-duration treatments.

For chips and dominoes, treatment time varies between 2 and 6 weeks.

For staves and zig-zags, contact time needs to be between 2 and 4 months, depending on the wine treated and the effect sought.

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

Chips and dominoes: To optimize transfer of the oak's beneficial properties to the wine, position the sacks of chips and dominoes at varying depths within the tank. Shake the sacks once a week.

Tank staves: Place bundles of 10 staves in the tank at varying depths. To prevent stakes placed in the upper part of the tank from floating on the surface, attach a weight to the bottom end of the bundle.

Barrel zig-zag: Use in barrels in which at least 2 wines have been stored. Make sure that the zig-zag is fully submerged. Attach the stainless-steel bolt to the silicone plug.

Physical appearance

Brown chips, dominoes, staves and zig-zags (colour tone varies according to toasting).

Packaging

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

Tank staves: 26-unit box.

Barrel zig-zag: 50-unit box.

	Dimensions (cm)	Contact area (m ²)	Weight (gr)
Tank staves	100 x 10 x 1	0,22	550
(*) Barrel zig-zag	35 x 2,5 x 1,5	0,03	100

(*) Each zig-zag contains 12 elements.

Propiedades físico-químicas

Botanical species [<i>Q. robur</i> & <i>petraea</i>] [%]	> 98
Bulk density [g/ml]	0,19- 0,29
Moisture [%]	< 5
Fe [ppm]	< 1,8
As [ppm]	< 2,8
Heavy metals [ppm]	< 9
2,4,6 – TCA [ng/g]	< 0,5
Total chloroanisole content [ng/g]	< 10
Total chlorophenol content [ng/g]	< 10
Particle size <2 mm [%]	< 5

Storage

Store in the original packaging in a cool dry place.

REGISTRATION: R.G.S.A: 31.00391/CR

This product complies with the International Oenological Codex and with EC Regulation No. 606/2009.

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