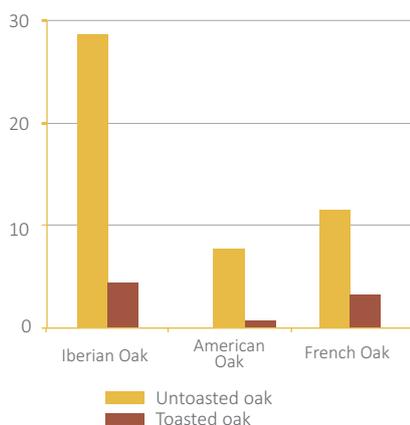




# NATURE STRUCTURE ELEGANCE

mg ellagitannin/g oak



Ellagitannin concentration in various oak species before and after toasting.

## Characteristics

Spirit NATURE, Spirit STRUCTURE and Spirit ELEGANCE chips and dominoes 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, Spirit STRUCTURE and Spirit ELEGANCE 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. Toasting produces volatile compounds widely valued in winemaking.

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



SPRIT Iberian Oak	Toasted	Form	Application	Dosage
NATURE	Untoasted	Chips	During AF	0,5- 2 g/l
STRUCTURE	Medium	Chips	MF/Ageing	1- 4 g/l
		Dominos	Ageing	2- 6 g/l
ELEGANCE	Medium Plus	Chips	MF/Ageing	1- 4 g/l
		Dominos	Ageing	2- 6 g/l

## Organoleptic qualities

- When applied during alcoholic fermentation, Spirit NATURE natural oak chips (untoasted, but 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.
- Spirit STRUCTURE, medium-toasted chips and dominoes enhance the wine's spice profile by increasing eugenol content and encouraging emergence of subtle lactone-derived vanilla and coconut aromas. They enhance complexity in the nose and produce a much more structured mouthfeel.
- Spirit ELEGANCE, intensely toasted Iberian oak chips and dominoes elegantly maximize the wine's organoleptic complexity. They create sought-after volatile compounds, like pyranones (caramel) and 4-methylguaiacol (coffee and smoke), as well as producing phenolic compounds that give the wine a pleasing liquorice aroma. They also increase the wine's spice profile and create a more balanced mouthfeel.

## Composition

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*Quercus pyrenaica* heartwood.

## Dosage

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Must/Wine 0,5- 6 g/l

Dosage and treatment time will depend on the degree of transfer sought (see table) and the intensity of the characteristics desired. Spirit NATURE, Spirit STRUCTURE and Spirit ELEGANCE's 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

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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, position the sacks of chips and dominoes at varying depths within the tank. Shake the sacks at least once a week.

## Physical appearance

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Brown chips and dominoes (colour tone varies according to toasting).

## Packaging

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

## Physico-chemical properties

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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]	< 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

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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. Agrovin does not accept liability for application of *Quercus pyrenaica* in breach of regulations in force in the region of use.*