



CHARACTERISTICS

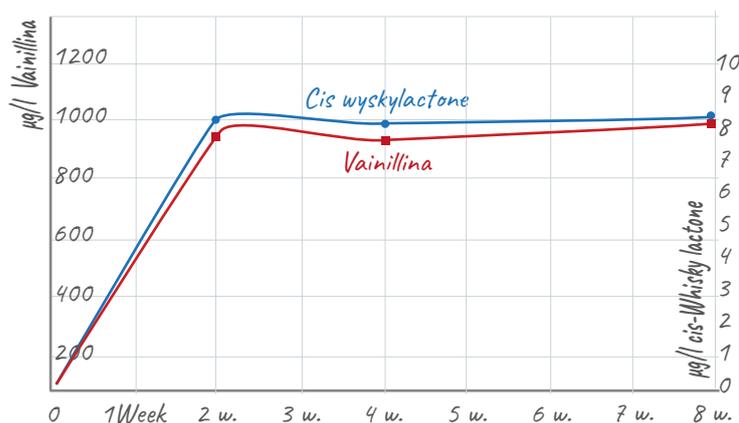
The pellet, an innovative format of oak alternatives, is a very useful and differentiating tool in winemaking due to the characteristic aromas extracted. Compared to traditional formats, Spirit Candy produces a rapid transfer of aromatic compounds at a reduced dose as a result of its structure, porosity and permeability. It respects the varietal characteristics with a combination of vanilla and caramel.

Of all the benefits provided by oak, we can highlight the following:

- A greater contact surface, higher rate of compound transfer.
- Raw material of the same quality as staves and chips.
- Homogeneous toasting, which is carried out after the pellet manufacture.
- Does not contain artificial binding agents.
- Easy application, directly to the wine through a mesh.

ORGANOLEPTIC PROPERTIES

• **Spirit Candy** oak wood is abundant in polyphenols and phenolic aldehydes from the thermal degradation of lignin. It has a high concentration of vanillin and cis-Whisky lactone, which makes the vanilla and caramel profile in the wine very obvious.



Graph 1. Release time of compounds related to the vanilla and caramel descriptor (Vanillin and Cis-Whisky lactone). The extraction of these compounds is almost complete after the first two weeks. With **Spirit Candy**, the contact times are reduced providing a vanilla and caramel profile. Experiment carried out with Tempranillo 12 %, with a dose of Spirit Candy pellets of 1.5 g/l.

COMPOSITION

Quercus alba heartwood, with no artificial binding agents.

DOSAGE

Wine 1-4 g/l

Both the dose and the duration of treatment will depend on the transfer degree and the intensity of the desired characteristics. **Spirit Candy**, with its particular pellet format, facilitates short treatment periods.

The treatment duration can last between 1 and 4 weeks, depending on the starting wine and the desired effect. It is advisable to carry out preliminary tests to specify the dosage and frequent tastings to establish the optimum treatment time.

AMERICAN OAK SPIRIT	FORMAT	APPLICATION	DOSAGE
 <p>Candy</p>	 <p>Pellet</p>	Malolactic Ageing	1-4 g/l

INSTRUCTIONS FOR USE

Apply the desired dose of Spirit Candy directly to the tank without any prior treatment.

PHYSICAL APPEARANCE

Brown pellets of different intensity according to the toasting degree.

PACKAGING

10 kg perforated food grade polyethylene bags.

IMPORTANT: The treatment of musts and/or wines with oak derivatives is not permitted for certain quality guarantees; Agrovin waives all responsibility for the use of Quercus alba which does not comply with current regulations in each region.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation (UE) 2019/934.

PHYSICO-CHEMICAL PROPERTIES

EP 334 (Rev:1)

Botanical species [<i>Quercus alba</i>] [%]	> 98
Apparent density [g/ml]	0,19 - 0,29
Moisture [%]	< 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

STORAGE

Store in the original packaging in a cool, dry place, free of any odours.

Must be used immediately after opening.

Best before: within 5 years of packaging.