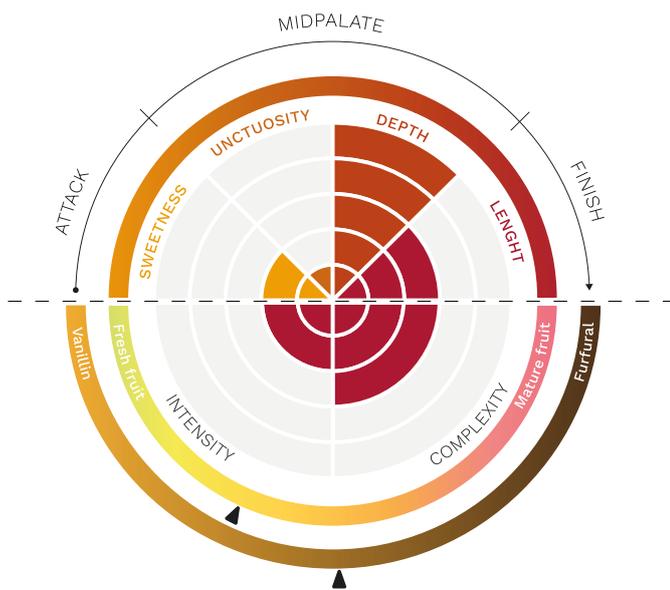




Freshness and increase of the acidity sensation



Characteristics

Spirit White is a chip selected for its use in the construction and refining of the white wines.

With short contact time, it increases the fresh fruit notes and reinforces the acid sensation while reinforcing the structure with balance.

Recommended for white wines in which it is required to increase the complexity, acid sensations and the structure without marking the wood.

It is recommended to use in alcoholic fermentation or just a posteriori, otherwise the dosage must be reduced.

Organoleptic properties

Aromatic sensations

Respect the fruit profile of the wine providing fresh notes and recovering the aromatic youth. It allows to increase the primary aromas and enhances the dry herbal notes.

Tactile sensations

It participates in the amplitude increasing the acid sensation and increasing the length of the wine.

Composition

Oak heartwood of *Quercus pyrenaica*.

Dosage

Wine 0,5 – 3 g/l

Both the dosage and treatment duration will depend on the alcoholic content and the intensity of the desired results.

Recommended contact time: 4 weeks.

It is recommended to conduct preliminary tests to determine dosage and frequent tastings for optimum treatment time.

Application

To facilitate the wood benefit transfer to the wine in an optimal way, it is recommendable to distribute the bags of chips and dominoes at different heights in the tank.

Physical appearance

Brown chips of different intensity depending on the toast.

Presentation

10 Kg perforated polyethylene food bag.

Physicochemical and microbiological properties

EP 1011 (REV.0)

Botanical species [<i>Quercus pyrenaica</i>] [%]	> 98
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

Keep the original container, in a cool and dry place, without 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; Agrovín 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.