

VINIBLOCK FLAVOUR BOOST

	VINIBLOCK
DESCRIPTION	Cube or domino
WOOD	<ul style="list-style-type: none"> • 100 % selected • American Oak, origin certified • French Oak, PEFC certified
DRYING	100% Natural, open-air dried 24-30 months
TOASTING	Convection toasted. 100 % repeatable. Client recipes on request. Ambrosia Flavour Boost: 3 standard recipes: Sweet, Complex & Intense. Extensive toasting times up to 240 minutes
INSTALLATION	The flexible format allows insertion into tanks of all types and capacity
FORMAT	Polypropylene infusion mesh, clamping hooks at the ends
USES	1-2
PACKAGING	Vacuum sealed. High resistance laminated aluminium bag, suitable for food contact
UNIT WEIGHT	10 kg

TOASTING EQUIVALENCE		RECOMMENDED DOSAGE	WHITE WINE	RED WINE
TRADITIONAL	VINIBLOCK			
LT	170 °C - 180 °C	In fermentation	1 - 2 g/l	2 - 3 g/l
MT-	190 °C	In aging	2 - 4 g/l	2 - 6 g/l
MT	200 °C			
MT+	210 °C			
HT	220 °C			
USE STAGE	FERMENTATION AND AGING			
Period of use	2 - 6 months			
Number of uses	1 - 2 times			





AMBROSIA

PERFECTION

VINIBLOCK FLAVOUR BOOST

- ✓ Alternative product recommended for medium quality wines aimed at achieving different aromatic notes, soft and round to the palate.
- ✓ Good price/quality ratio.
- ✓ Faster intervention.
- ✓ Easy to use in the fermentation and/or storage stages.
- ✓ Allows mixing different oaks and toasting choices.
- ✓ Naturally air-dried for up to 30 months.
- ✓ Standard toasting recipes of recognisable personality:
 - Sweet Boost.** Light toasting. Characterised by its enhanced sweetness and fruitiness, with lactic notes of vanilla, white chocolate, and caramel. The wines persist in the mouth; tannins are soft, sweet, and silky.
 - Complex Boost.** Medium toasting. Generates a complex expression of mocha and notes of caramel, toffee, chocolate, and vanilla. On the palate, the wines have excellent volume and structure, are slightly fat, and have a long, involving finish.
 - Intense Boost.** Intense Toasting. Recognised by its enhanced spiciness, notes of coffee, dark chocolate, toasted bread, smoke and bacon. On the palate is of unparalleled aromatic complexity; its entry is sweet, soft, intense and persistent, with a long finish that evokes soft toasting flavours.
- ✓ Greater control of biological and biochemical processes at the various stages of the production cycle.