

Spirito by enartis

SpiritoAge **PTD**

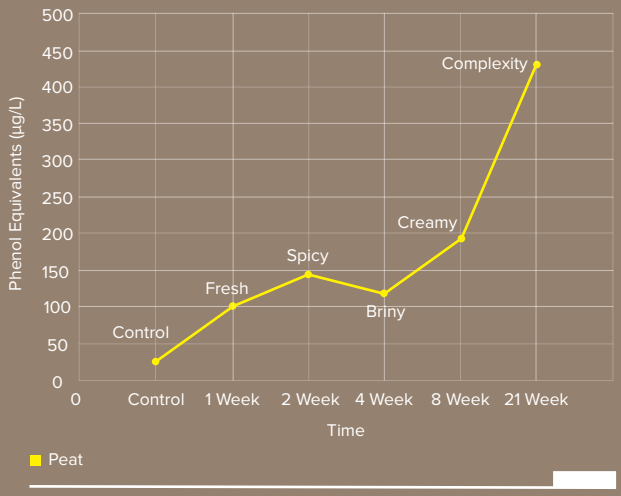
New Dimension of Peat

PEATED FRENCH OAK CHIPS DESIGNED TO CRAFT COMPLEX, ELEGANT, AND DISTINCTIVE SPIRITS.

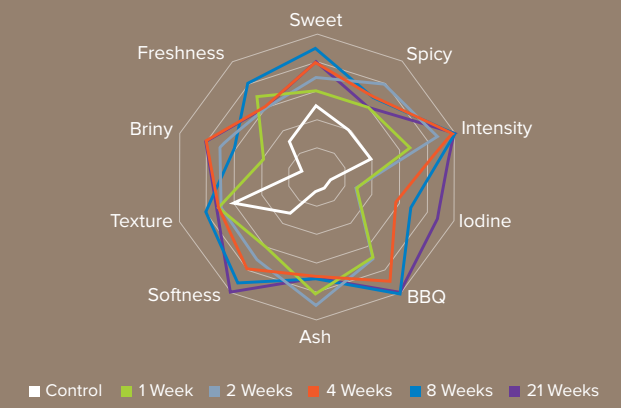
- **French oak chips**, seasoned for 18 months and sized 2-7 mm, that deliver intense peat and smoky notes. They provide fast, efficient, and highly controllable flavor extraction during maturation and finishing.
- **Exclusive low-temperature peat toasting** that limits lignin degradation and the formation of sweet-derived compounds, allowing the peat character to emerge with purity, precision, and balance.
- Delivers key **peat-derived aromatic compounds**, including guaiacol, 4-ethylguaiacol, phenol, and o-cresol, contributing to an intense, and distinctive sensory profile.
- Thanks to the **low-temperature toasting process**, the chips preserve a higher proportion of wood polysaccharides, enhancing smoothness, body, and creaminess on the palate. This softens the perception of alcohol.
- The **aromatic profile** evolves progressively and can be tailored through contact time:

After **1 Week**	Pronounced fresh peat and smoky notes emerge.
After **2-4 Weeks**	The profile develops greater complexity, revealing sweet spice, ash, and briny notes.
After **8-21 Weeks**	The spirit gains roundness, texture, and creaminess, culminating in a mature, integrated peat expression.

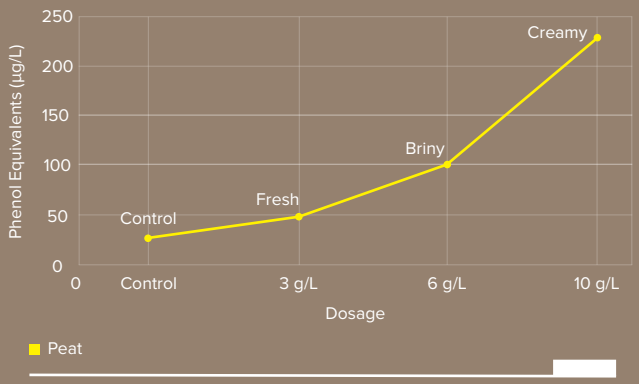




*Evolution of peat-derived aromatic compound concentration (µg/L) during contact with **SpiritoAge PTD** at a constant dosage of 7 g/L in whisky.*



*Evolution of the sensory profile of whisky treated with **SpiritoAge PTD** as a function of contact time. Increasing contact time enhances mouthfeel softness, improves aromatic integration, and develops a more refined and mature peat character.*



*Evolution of total peat-derived aromatic compounds (µg/L) as a function of **SpiritoAge PTD** dosage after 4 weeks of contact in whisky.*

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