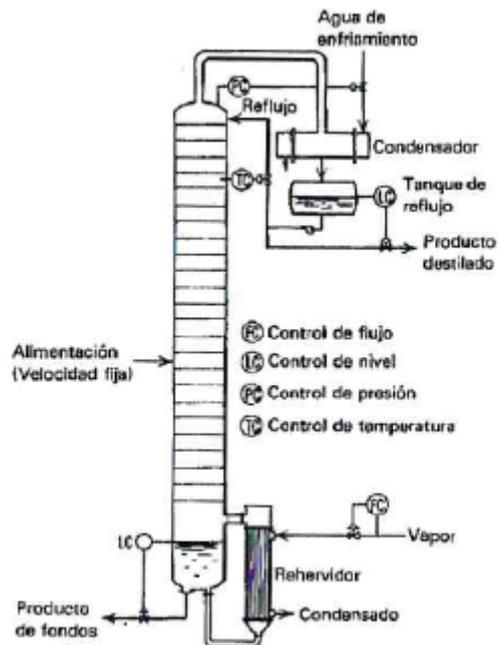


DISTILLED ALCOHOL

DESCRIPTION:

Distilled produced in Distillation Columns from wines. Its Alcohol proof is around 94.7% getting a producto near to organoleptic neutrality.

It is distilled in Continuous Distillation Columns. This system provides a better contact between ascending vapor and descending condensate in plates what gives a good transfer quote between vapors and condensates. At the same time there is a matter transfer where lighter compounds turn to vapor and the heavier turn to a liquid state.



PHYSIC AND CHEMICAL PROPERTIES:

Parameters	Value Standard	Units	Method
Alcohol Proof	±94.7%	% alcohol V/v	Densitometry
Volatile Substances	1000-2500	Ppm L.P.A	Gas Chromatography
pH	3,1-4,5	pH units	Electrochemistry
Methanol	300-900	Ppm L.P.A	Gas Chromatography
Ethyl Acetate	20-700	Ppm L.P.A	Gas Chromatography
N- Propanol	10-150	Ppm L.P.A	Gas Chromatography
Butanol	0-20	Ppm L.P.A	Gas Chromatography
Iso-Butanol	10-200	Ppm L.P.A	Gas Chromatography
Amyl Alcohols	50-800	Ppm L.P.A	Gas Chromatography
Total Impurities	1200-2500	Ppm L.P.A	Gas Chromatography

ORGANOLEPTIC DESCRIPTION

- **Colour:** Uncoloured
- **Smell:** Neutral. Any strange smell on it.
- **Taste:** Neutral. Some volatile notes.