

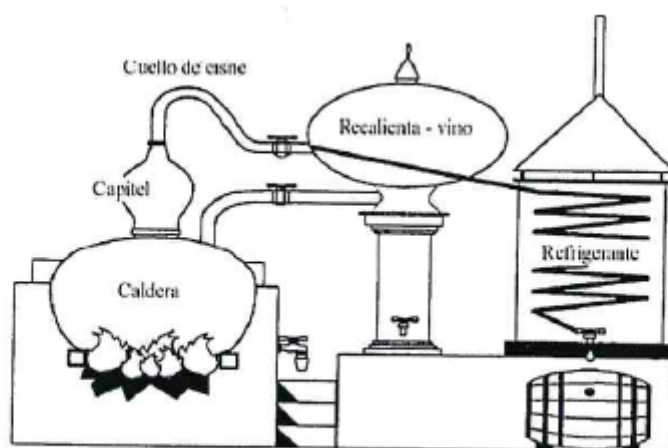
HOLLANDE OF STILL

DESCRIPTION

Product obtained from Alambic Distillation (Discontinuous distillation) of healthy wines without sulphurous dioxide. It keeps a lot of secondary compounds from wine. Its Alcohol proof is 72%. The double distillation system provides our “Hollande” with clean and sophisticated notes.

This distillation system allows to obtain remarkable winous Hollandes in a discontinuous way and through a double process. The heating system of the wine is made by indirect steam injection so there is no contact between the steam and the wine as a steam coil is used.

The first distillation, called Brouilli, will be distilled again in order to obtain an Hollande of 72% proof.



PHYSIC AND CHEMICAL PROPERTIES:

Parameters	Value Standard	Units	Method
Alcohol Proof	±72%	% alcohol V/v	Densitometry
Volatile Substances	2000-3500	Ppm L.P.A	Gas Chromatography
pH	3,1-4,5	pH units	Electrochemistry
Methanol	200-600	Ppm L.P.A	Gas Chromatography
Ethyl Acetate	20-150	Ppm L.P.A	Gas Chromatography
N- Propanol	250-400	Ppm L.P.A	Gas Chromatography
Butanol	0-10	Ppm L.P.A	Gas Chromatography
Iso-Butanol	300-600	Ppm L.P.A	Gas Chromatography

Amyl Alcohols	1400-1900	Ppm L.P.A	Gas Chromatography
Total Impurities	2000-3500	Ppm L.P.A	Gas Chromatography

ORGANOLEPTIC DESCRIPTION

- **Colour:** Uncoloured.
- **Smell:** Winy. Flowery. Fruity.
- **Taste:** Secondary flavours of wine. Very clean.