Nektar
FRESH

Enological tool for vinification
Fresh granulates with concentrated tannic content

Pronektar
LE FRUIT DU BOIS

PROPERTIES

→ 100% untoasted French oak granulates for vinification.

→ Barrel quality oak, natural aging in the wood yard, Oakscan® selection of wood with high content of ellagitannins, dehydrated before packing. Unique product on the market, highly concentrated.

→ Enhances the fruit character and softens the vegetal characteristics without adding any oak aroma. Brings structure, volume, sweetness. Early stabilization of the color, protection against oxidation.

OBJECTIVE : bring structure and sweetness, stabilize the color and protect the must during vinification.

TECHNICAL CHARACTERISTICS

French oak

Dehydrated without toasting

10 kg (22 lbs) bag without mesh bag, box pallet of 300 kg (660 lbs)

GUIDELINES FOR USE

OPTIMAL PERIOD FOR STARTING CONTACT

- White wines :
Just after the clarification of the must to obtain maximum protection of the freshness.

- Red wines :
While putting the harvested grapes in tank to benefit as quickly as possible from the protection against oxidation and stabilization of color.
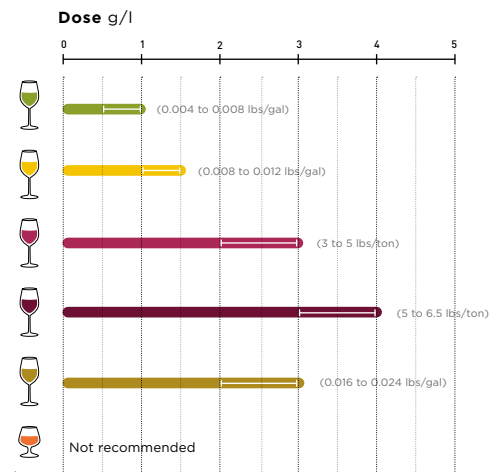
SET UP
Use in mesh bags for white and rosé wines, and loose in the tank for red wines.

RECOMMENDED TIME OF CONTACT
Minimum 2 weeks, during the vinification period.

RECOMMENDED DOSE RATES

Dose g/l

0   1   2   3   4   5

(0.004 to 0.008 lbs/gal)

(0.008 to 0.012 lbs/gal)

(3 to 5 lbs/ton)

(5 to 6.5 lbs/ton)

(0.016 to 0.024 lbs/gal)

Not recommended

See legend page 07

PRACTICAL EXAMPLES OF USE

On Sauvignon Blanc or Colombard varietals, aiming for volume and length on the palate : 0.5 g/l (0.004 lbs/gal) just after the clarification of the must. Be careful not to overdose to avoid breaking down the varietal aromas.

On rich and structured Merlot, aiming for power and volume, with early stabilization of the color : 3 g/l (5 lbs/ton) while filling up the tank.

In order to help you in your winemaking decisions, please contact your Pronektar technical support

Product	Nektar Fresh
Dose	2,0 g/L
Oak contact	Maceration and fermentation
Time of contact	15 days
Varietal	Merlot
Vintage	2013
Geographic area	Bordeaux, France

LEGEND :

- - - Control

— Nektar Fresh