

CHIPS

Nektar **DOLCE MOKA**

Specific blend of chips for
an intense and roasted result



PROPERTIES

- Specific recipe of toasted chips developed for vinification and aging by Pronektar's R&D team.
- Roasted, dark chocolate, grilled oak notes.
- Power and volume on the palate.

OBJECTIVE : toasted oak profile, power on the palate, aiming for intense oak profiles.

TECHNICAL CHARACTERISTICS



French oak



Specific



10 kg (22 lbs) bag with mesh bag, carton box of 2 x 10 kg, pallet of 24 boxes

GUIDELINES FOR USE

OPTIMAL PERIOD FOR STARTING CONTACT

- White wines :

From start of primary fermentation to obtain a well-integrated oak profile and to respect the profile of the fruit.

- Red wines :

Before malolactic fermentation for a more complex aromatic profile and a maximum integration of the tannic structure or right at the start of aging.

RECOMMENDED AGING TEMPERATURE

15°C (60°F) minimum with strict monitoring of microbiological conditions.

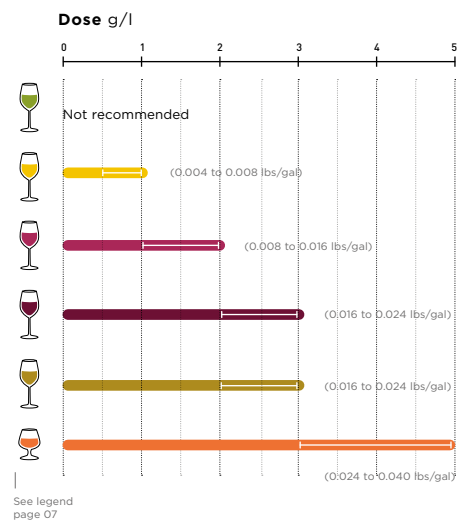
SET UP

It is recommended that the bags be attached halfway up the tank, using food-grade binding straps.

RECOMMENDED TIME OF CONTACT

Minimum 1 month, to be monitored by tasting.

RECOMMENDED DOSE RATES



PRACTICAL EXAMPLES OF USE

On mature, concentrated Mediterranean varieties (such as Tempranillo, Sangiovese), to enhance the dark fruit, bring power and chocolate and slightly roasted notes: 2 g/l (0.016 lbs/gal) at the start of malolactic fermentation or during aging.

On brandy, aiming for dark chocolate, roasted notes: 5 g/l (0.040 lbs/gal) during aging.



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

Product	Nektar Dolce Moka
Dose	2,2 g/l
Oak contact	Aging
Time of contact	6 weeks
Varietal	Tempranillo
Vintage	2013
Geographic area	Spain

LEGEND :

- Control
- Nektar Dolce Moka

