

STAVES

# Nektar **ESSENTIELLE**

Pronektar's historical reference  
Quality aging, controlled budget




## PROPERTIES


- French oak or American oak staves.
- Aromatic intensity, complexity, combining toasts and wood origins.
- Structure and sweetness on the palate.


**OBJECTIVE** : generous, modern oak profiles.


## TECHNICAL CHARACTERISTICS

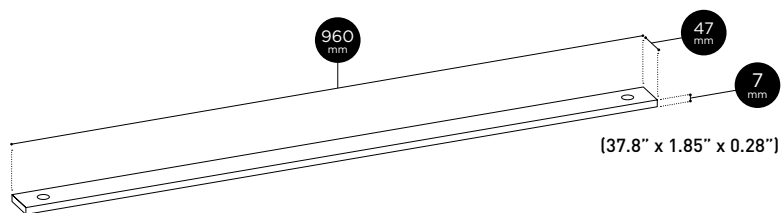
 French oak or American oak

 +/- 200 g (0.44 lbs)

 0.105m<sup>2</sup> (1.12 sq ft)

 Medium, Medium Plus

 Carton box of 100 staves, pallet of 25 boxes



## GUIDELINES FOR USE

### OPTIMAL PERIOD FOR STARTING CONTACT

#### - White wines :

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

#### - Red wines :

Before malolactic fermentation to obtain a more complex aromatic profile and maximum integration of the tannic structure, or at the beginning of aging.

### RECOMMENDED AGING TEMPERATURE

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

### SET UP

It is recommended that the staves be attached halfway up the tank, using food-grade binding straps, or to stack them on stainless steel rods.

### RECOMMENDED TIME OF CONTACT

Minimum 4 months, to be monitored by tasting.

### RECOMMENDED DOSE RATES



## PRACTICAL EXAMPLES OF USE

On rich white varieties (Chardonnay, Gros Manseng, Marsanne, Roussanne), aiming for aromatic intensity and complexity: 2 staves/hl (0.08 sq ft/gal), 50% French oak medium toast, 50% French oak medium plus toast at the beginning of primary fermentation.

On structured Cabernet Sauvignon, aiming for aromatic oak and for ripening the fruit profile: 3 staves/hl (0.13 sq ft/gal), 1/3 French oak medium toast, 1/3 French oak medium plus toast, 1/3 American oak medium plus toast at start of malolactic fermentation or at beginning of aging.



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

<b>Product</b>	Nektar Essentielle French Oak Medium and Medium + toast
<b>Dose</b>	2,8 stv/hL
<b>Oak contact</b>	Aging
<b>Time of contact</b>	5,5 months
<b>Varietal</b>	Merlot - Cabernet Sauvignon blend
<b>Vintage</b>	2010
<b>Geographic area</b>	Languedoc, France

#### LEGEND :

- Nektar Essentielle French Oak Medium
- Nektar Essentielle French Oak Medium + toast

