

Nektar **EXTRÊME**

Total control of oak profile
thanks to the Oakscan® selection



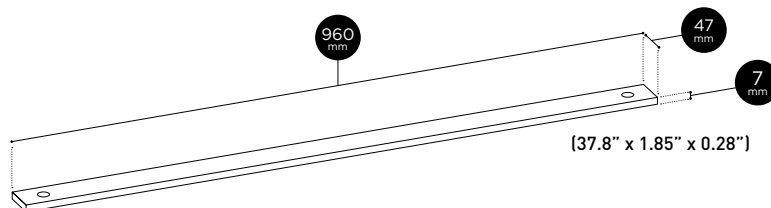
PROPERTIES

- French oak staves selected with the Oakscan® process.
- Three products, each with a specific level of tannin content : low, medium or high.
- A specific toast adapted to each tannin content level.

OBJECTIVE : total control and perfect reproducibility of oak profiles.

TECHNICAL CHARACTERISTICS

	French oak
	+/- 200 g (0.44 lbs)
	0.105 m ² (1.12 sq ft)
	Specific
	Carton box of 100 staves, pallet of 25 boxes



GUIDELINES FOR USE

OPTIMAL PERIOD FOR STARTING CONTACT

- White wines :

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

- Red wines :

Before malolactic fermentation for a more complex aromatic profile and optimal 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.



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

PRACTICAL EXAMPLES OF USE

On fresh white grape varieties with a varietal profile such as Sauvignon Blanc, aiming for a very discreet oak profile, respect of the fruit, complexity and minerality : 1 stave/hl (0.04 sq ft/gal), 80% Extrême Délicat, 20% Extrême Intense at the start of primary -fermentation.

On mature and exotic white grape varieties such as Sauvignon Blanc, Sauvignon Gris, Verdejo, for a generous and complex oak profile, with volume and persistency on the palate : 1.5 stave/hl (0.06 sq ft/gal), 2/3 Extrême Délicat, 1/3 Extrême Complexe at the start of primary fermentation.

On Merlot with a fresh fruit profile, soft and fruity, aiming for additional sweetness and complexity : 2 staves/hl (0.08 sq ft/gal), 2/3 Extrême Délicat, 1/3 Extrême Complexe at start of malolactic fermentation or at beginning of aging.

On powerful and concentrated Cabernet Sauvignon, aiming for oak profile which will optimize the varietal aromatic profile and bring sweetness and power on the palate : 3 staves/hl (0.12 sq ft/gal), 1/3 Extrême Délicat, 2/3 Extrême Intense at start of malolactic fermentation or at beginning of aging.

On brandy, aiming for complexity and aromatic strength, chocolate and roasted notes, power and volume on the palate : 3 staves/hl (0.12 sq ft/gal), 50% Extrême Complexe, 50% Extrême Intense during aging.



Nektar **EXTRÊME** Delicat

PROPERTIES

- Oakscan® selection : low tannin content.
- Discreet and delicate aromatic contribution, vanilla, floral and sweet spices notes, respect of fruit.
- Not too much structure on the palate, sweetness and roundness.

Objective : discreet oak profile with respect of fruit, contribution of sweetness without too much structure.

Nektar **EXTRÊME** Complexe

PROPERTIES

- Oakscan® selection : medium tannin content.
- Wide and complex aromatic palette, roasted, spicy, vanilla notes.
- Balanced structure on the palate, fullness and persistency.

Objective : balanced, complex oak profile, even when used by itself.

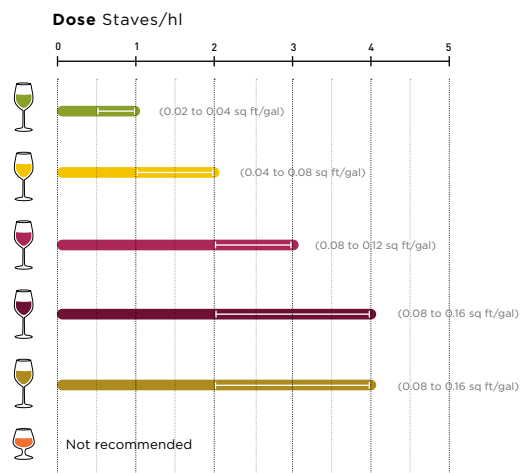
Nektar **EXTRÊME** Intense

PROPERTIES

- Oakscan® selection : high tannin content.
- Intense contribution of aromas, roasted, dark chocolate, slightly smoked and mineral notes on white wines.
- Structure on the palate but without excess thanks to a higher thermic treatment, volume and sweetness, persistency.

Objective : typical, intense oak profile, and excellent blending tool.

RECOMMENDED DOSE RATES



See legend page 19

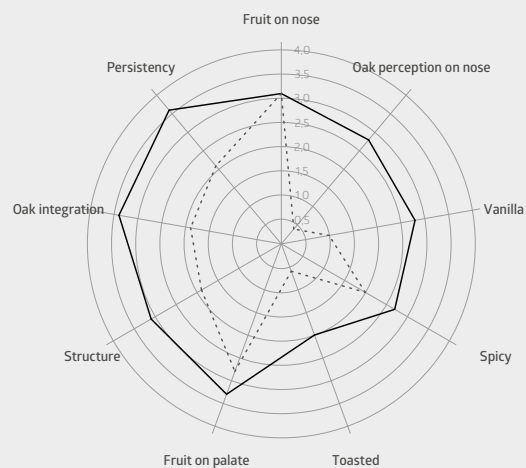
MERLOT - CABERNET
SAUVIGNON BLEND,
DOSE : 3,2 STAVES/HL

Comments :

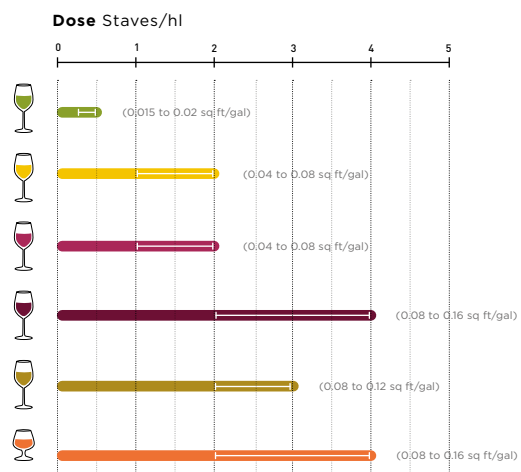
Enhancement of aromatic profile with lactone, vanilla and spicy notes. Mouth improvement, with increase of roundness, structure and fullness. Improvement of persistency.

LEGEND :

--- Control
— Nektar Extrême Délicat



RECOMMENDED DOSE RATES

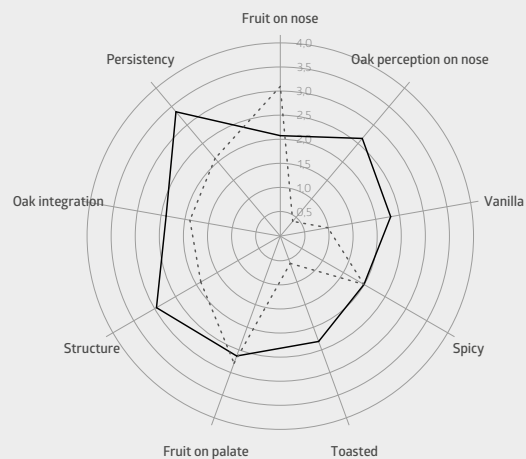
MERLOT - CABERNET
SAUVIGNON BLEND,
DOSE : 3,2 STAVES/HL

Comments :

Clear aromatic impact on complexity, vanilla, spicy and toasted notes. Important mouth improvement, with increase of structure, fullness and persistency.

LEGEND :

--- Control
— Nektar Extrême Complexe



RECOMMENDED DOSE RATES

MERLOT - CABERNET
SAUVIGNON BLEND,
DOSE : 3,2 STAVES/HL

Comments :

Strong aromatic impact, mainly on toasted, roasted and spicy notes. Important impact on structure, fullness and roundness.

LEGEND :

--- Control
— Nektar Extrême Intense

