

TOASTED Granulates & Chips

All the quality of Pronektar within a full range
dedicated to vinification and aging





PROPERTIES


- Oakscan® selection of wood with moderate level of ellagitannins, for a maximum aromatic expression and sweetness without any excess in structure.
- Varied and typical aromatic profiles depending on the origin of the wood and the type of toast, volume and sweetness on the palate.
- 2 sizes : granulates for vinification, chips for aging.

OBJECTIVE : obtain aromatic and pleasing oak profiles with effective contact periods, bringing a maximum of sweetness without any excess in structure.

TECHNICAL CHARACTERISTICS

 French oak or American oak

 Medium, Medium plus

 10 kg (22 lbs) bag (with mesh bag for chips only), 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 :

While putting the harvested grapes in tank for granulates. Chips, before malolactic fermentation for a more complex aromatic profile and a maximum integration of the tannic structure, or at beginning of aging.

RECOMMENDED AGING TEMPERATURE

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

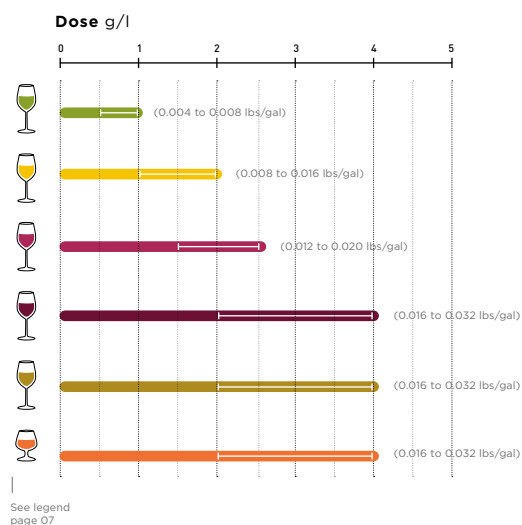
SET UP

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

RECOMMENDED TIME OF CONTACT

Minimum 2 weeks for granulates, minimum 1 month for chips, to be monitored by tasting.

RECOMMENDED DOSE RATES



PRACTICAL EXAMPLES OF USE

On quick-turnover Sauvignon Blanc, aiming for an aromatic, generous oak profile: Chips 1.5 g/l (0.012 lbs/gal), 2/3 American oak medium toast and 1/3 French oak medium plus toast at the start of primary fermentation.

On quick-turnover, smooth and fruity red wine, aiming for an improvement of the aromas and taste when preparing to bottle: Chips 2 g/l (0.016 lbs/gal), 1/3 French oak medium toast, 1/3 French oak medium plus toast, 1/3 American oak medium toast, 2 to 3 months before bottling.



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

Product Pronektar French Oak Chips Medium toast
Dose 3,0 g/L
Oak contact Aging
Time of contact 6 months
Varietal Sangiovese
Vintage 2014
Geographic area Italy

LEGEND :

--- Control
 — Pronektar French Oak Chips Medium toast

