

# Nektar **BLOCKS**

A practical alternative to the stave,  
fast acting and qualitative






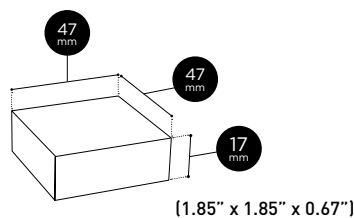
## PROPERTIES

- Blocks in mesh bags for quick, practical and qualitative aging.
- Elegant and complex contribution of aromas, respect of the fruit.
- Contribution of structure on the palate, volume, sweetness and persistency.

**OBJECTIVE:** elegant, complex oak profile, while ensuring a practical, quick use.

## TECHNICAL CHARACTERISTICS

-  French oak or American oak
-  Extended Light, Medium, Medium Plus (French oak), Specific (American oak)
-  5kg (11 lbs) mesh bag, carton box of 4 x 5 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 :

At start of primary fermentation to obtain maximum respect of the fruit profile or before malolactic fermentation for a more complex aromatic profile. In both cases maximum integration of the tannic structure will be obtained.

### RECOMMENDED AGING TEMPERATURE

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

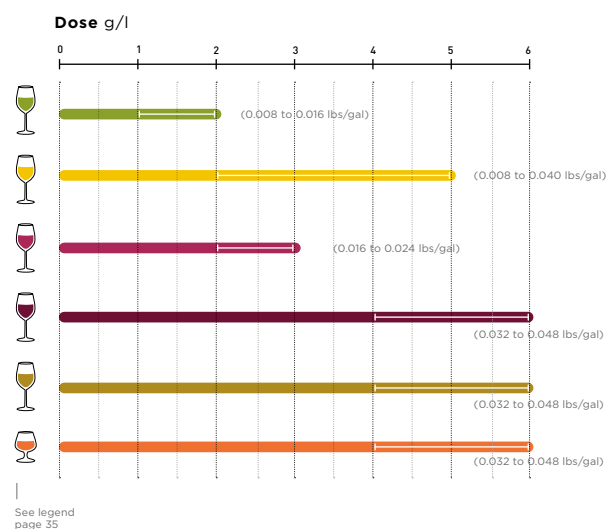
### SET UP

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

### RECOMMENDED TIME OF CONTACT

Minimum 3 months, to be monitored by tasting.

### RECOMMENDED DOSE RATES



## PRACTICAL EXAMPLES OF USE

On white grape varieties such as Sauvignon Blanc or Verdejo, balanced and at optimal maturity, aiming for a complex oak profile, freshness, volume, persistency and minerality: 2 g/l (0.016 lbs/gal), 30% light toast, 50% medium toast, 20% medium plus toast at the start of primary fermentation.

On a blend of mature and concentrated Merlot-Cabernet, aiming for a complex and balanced oak profile, volume, power and persistency: 4 g/l (0.032 lbs/gal), 20% light toast, 50% medium toast, 30% medium plus toast at the 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 Blocks Medium + toast
<b>Dose</b>	3,5 g/L
<b>Oak contact</b>	Aging
<b>Time of contact</b>	3,5 months
<b>Varietal</b>	Syrah - Grenache blend
<b>Vintage</b>	2014
<b>Geographic area</b>	Vallée du Rhône, France

#### LEGEND :

- Control
- Nektar Blocks Medium + toast

