

Nektar **DUO FRESH**

Specific blend of both fresh
and toasted granulates for vinification
Complexity, sweetness, organoleptic corrections



PROPERTIES

- 100% French oak granulates for vinification, a specific recipe developed by Pronektar's R&D team.
- More mature, complex fruit profile, better impact on the masking of vegetal and grassy character.
- Higher contribution of volume and sweetness. Softening of harsh and astringent tannins linked to lack of maturity.

OBJECTIVE : benefit from the oenological advantages of fresh wood, while obtaining a more mature and softer profile.

TECHNICAL CHARACTERISTICS



French oak



Blend of dehydrated fresh granulates and toasted granulates



10 kg (22 lbs) bag without mesh bag, carton box of 2 x 10 kg, pallet of 24 boxes

GUIDELINES FOR USE

OPTIMAL PERIOD FOR STARTING CONTACT

- White wines :

Just after the clarification of the must to obtain maximum protection of the freshness.

- Red wines :

While putting the harvested grapes in tank to benefit as quickly as possible from the protection against oxidation and stabilization of color.

SET UP

Use in mesh bags for white and rosé wines, and loose in the tank for red wines.

RECOMMENDED TIME OF CONTACT

Minimum 2 weeks, during the vinification period.

RECOMMENDED DOSE RATES



PRACTICAL EXAMPLES OF USE

On under-ripe Sémillon to mask the vegetal character and to bring fat and sweetness: 1 g/l (0.008 lbs/gal) just after the clarification of the must.

On a powerful Cabernet Sauvignon which lacks maturity, to mask the vegetal character of green peppers, bring volume and sweetness and soften the harsh tannins: 3 g/l (5 lbs/ton) while filling up the tank.



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

Product Nektar Duo Fresh
Dose 2,0 g/L
Oak contact Maceration and fermentation
Time of contact 15 days
Varietal Merlot
Vintage 2013
Geographic area Bordeaux, France

LEGEND :
 --- Control
 — Nektar Duo Fresh

