

STAVES

Nektar **EXCELLENCE**

Selection of tight grain
Aging with elegance and softness







PROPERTIES

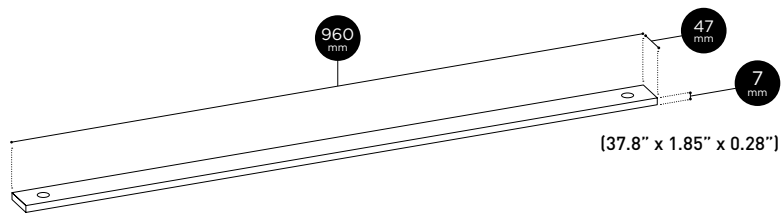
- French oak staves tight grain selection - size of grain < 2.5 mm (0.01").
- Complexity and aromatic elegance.
- Elegance of tannins and sweetness on the palate.

OBJECTIVE : fine and elegant oak profiles.

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TECHNICAL CHARACTERISTICS

	French oak
	+/- 200 g (0.44 lbs)
	0.105 m ² (1.12 sq ft)
	Light, 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 concentrated white varieties at optimal maturity (Sauvignon Blanc, Sauvignon Gris, Verdejo), aiming for an elegant and complex oak profile similar to that obtained with traditional aging: 2 staves/hl (0.08 sq ft/gal), 1/3 light toast, 1/3 medium toast, 1/3 medium plus toast at the beginning of primary fermentation.

Be careful not to overdose, especially in the case of the light toast to avoid breaking down the varietal aromas.

On structured and concentrated Merlot, aiming for an intense oak profile with softness and elegance: 3 staves/hl (0.12 sq ft/gal), 50% medium toast, 50% medium plus toast at the start of malolactic fermentation or at the beginning of aging.



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

Product	Nektar Excellence Medium toast
Dose	3,0 stv/hL
Oak contact	Aging
Time of contact	4,5 months
Varietal	Merlot
Vintage	2007
Geographic area	Italy

LEGEND :

- Nektar Essentielle Medium toast
- Nektar Excellence Medium toast

