

# Nektar **EXCLUSIVE**

The super-premium stave  
Dedicated to the aging of top-of-the-range wines



## PROPERTIES

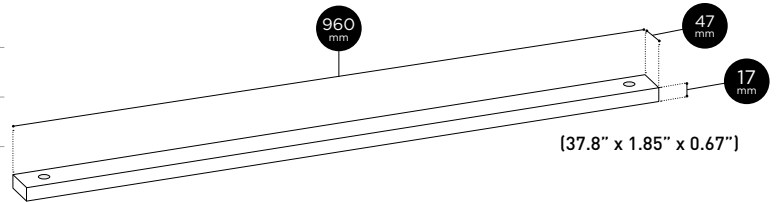
- Very thick French oak staves to obtain a very gradual extraction of oak compounds.
- Elegant and complex aromatic contribution, respecting the fruit and the terroir.
- Gradual and elegant build-up of structure, fullness, sweetness and persistency on the palate.

17 mm

**OBJECTIVE:** top quality oak profiles for exceptional wines coming from great terroirs and vineyards which have been prepared with great care.

## TECHNICAL CHARACTERISTICS

- French oak
- +/- 500 g (1.10 lbs)
- 0.125 m<sup>2</sup> (1.34 sq ft)
- Extended Light, Medium, Medium plus
- Carton box of 40 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 to 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.

### 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 8 months, to be monitored by tasting.

### RECOMMENDED DOSE RATES



## PRACTICAL EXAMPLES OF USE

On a blend of powerful and concentrated Merlot-Cabernet, aiming for a complex and elegant oak profile, respecting the terroir, similar to that obtained with traditional aging: 2 staves/hl (0.10 sq ft/gal), 20 % light toast, 50% medium toast, 30% medium plus toast at the start of malolactic fermentation.

On late harvest sweet wines, aiming for complexity and elegance, similar to that obtained with traditional aging: 2 staves/hl (0.10 sq ft/gal), 1/3 medium toast, 2/3 medium plus toast at the start of primary fermentation.



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

**Product** Nektar Exclusive Medium toast  
**Dose** 1,5 stv/hL  
**Oak contact** Aging  
**Time of contact** 10 months  
**Varietal** Cabernet Sauvignon  
**Vintage** 2014  
**Geographic area** Bordeaux, France

**LEGEND:**  
 --- Control  
 — Nektar Exclusive Medium toast

