

STAVES

Nektar **PURE**

Optimal respect of the fruit



PROPERTIES

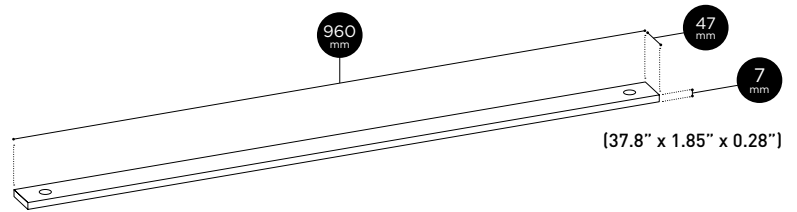
- French oak staves with a unique and specific toast.
- Total respect of the pure expression of the fruit, minimum contribution of toasted aromas.
- Build-up of structure, sweetness, freshness and persistency on the palate.

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OBJECTIVE : the benefits of the oak contribution on the palate without the aromatic impact from the toast.

TECHNICAL CHARACTERISTICS

	French oak
	+/- 200 g (0.44 lbs)
	0.105 m ² (1.12 sq ft)
	Specific
	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.

- Red wines :

Before malolactic fermentation to obtain maximum integration of the tannic structure.

RECOMMENDED AGING TEMPERATURE

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

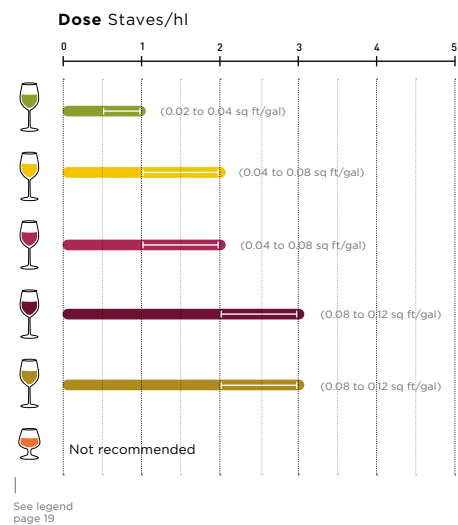
SET UP

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 4 months, to be monitored by tasting.

RECOMMENDED DOSE RATES



PRACTICAL EXAMPLES OF USE

On white wines, amylc style (Sémillon, Grenache Blanc, Vermentino), with the aim of reinforcing the volume, freshness and persistency on the palate, without contributing any oak aromas: 1 stave/hl (0.04 sq ft/gal) at the start of primary fermentation.

On over-mature and/or slightly faded Merlot, with the aim of refreshing the fruit profile and regaining freshness and balance on the palate by covering the dry tannins: 2 staves/hl (0.08 sq ft/gal) when racking off the skins.



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

Product	Nektar Pure
Dose	3,0 stv/hL
Oak contact	Malolactic fermentation
Time of contact	6 months
Varietal	Merlot - Cabernet Sauvignon blend
Vintage	2009
Geographic area	Bordeaux, France

LEGEND :

- Control
- Nektar Pure
- Nektar Essentielle French Oak Medium + toast

