

Nektar **STICKS**

To refresh the oak profile
of your old barrels





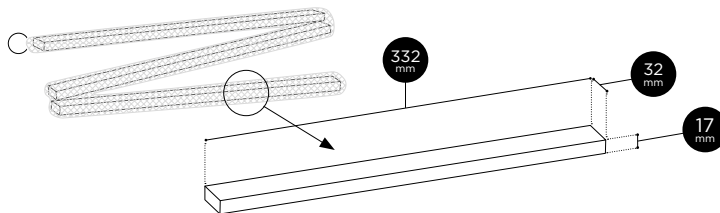
PROPERTIES

- A tool to place in your barrels to extend the time of their use.
- A more intense and pleasing aromatic oak profile, masking the « old wood » notes.
- Contribution of sweetness and volume on the palate, covering the dry tannins generated by the old barrels.

OBJECTIVE: refresh the aromas and taste of wines aged in old barrels.

TECHNICAL CHARACTERISTICS

	French oak or American oak
	+/- 350 g (0.77 lbs)
	0.1 m2 (1.08 sq ft)
	Extended Light, Medium, Medium Plus (French oak), Specific (American oak)
	Sets of sticks individually packaged, carton box of 24 sets



Sets of 3 sticks 332 x 32 x 17 mm (13.07" x 1.26" x 0.67") packed in mesh bag

- 3 sticks assembled in a mesh bag, separated by stainless steel staples to ensure flexibility and articulation, and to prevent the sticks from overlapping. The mesh bag will facilitate the implementation and the extraction from the barrel.

- One stainless steel ring is incorporated at each extremity, easy to open and close. This will allow to bind as many Nektar Sticks as required, in order to create a chain with personalized blend and dosage of oak.

- A stainless steel hook is delivered with every set to bind the chain of Nektar Sticks to the silicone bung.

GUIDELINES FOR USE

OPTIMAL PERIOD FOR STARTING CONTACT

- White wines :

As soon as the must is put in barrel for primary fermentation to obtain a well-integrated oak profile and to respect the fruit profile.

- Red wines :

As soon as the wine is put in barrel for better integration of the aromatic oak profile and of the tannic structure.

RECOMMENDED AGING TEMPERATURE

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

SET UP

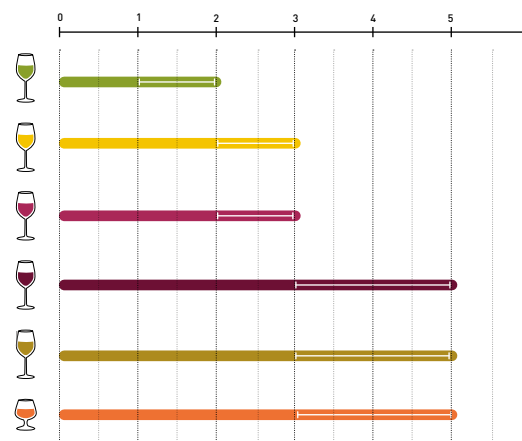
Insert into the barrel through the bung hole after making space: 1 set of sticks represents approx. 0.6 liters (0.16 gallons).

RECOMMENDED TIME OF CONTACT

Minimum 8 months, to be monitored by tasting.

RECOMMENDED DOSE RATES

Number of sets /225l barrel



See legend page 35

PRACTICAL EXAMPLES OF USE

On a ripe and full-bodied Chardonnay fermented in 3 year-old barrels: 3 sets of Nektar Sticks French oak (1 set extended light, 1 set medium, 1 set medium plus) at the beginning of primary fermentation.

On a ripe and powerful Cabernet Sauvignon, aged in 3 year-old barrels: 3 sets of Nektar Sticks French oak (1 set medium, 2 sets medium plus) and 1 set of Nektar Sticks American oak at the beginning of aging.

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

Product	Nektar Sticks
Oak contact	Aging
Time of contact	11 months
Varietal	50% Merlot, 50% Cabernet Franc
Vintage	2015
Geographic area	Bordeaux Médoc
Barrel volume	225 liters
Barrel age	4 years old

LEGEND :

- 2 Nektar Sticks French Oak Medium toast and 1 Nektar Sticks French Oak Medium plus toast, dose of 4,8 g/L
- 3 Nektar Sticks French Oak Medium toast and 2 Nektar Sticks French Oak Medium plus toast, dose of 8,0 g/L

