

STAVES

Nektar **XL**

Large dimension stave
Aging over a long period



PROPERTIES

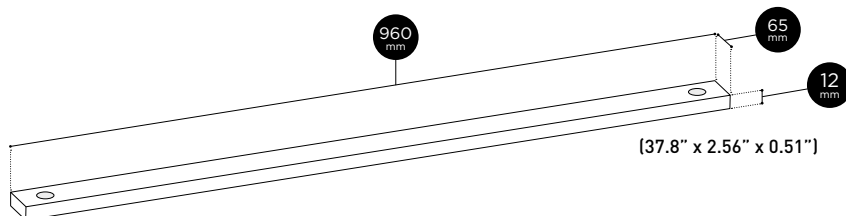
- Wide, thick French oak staves.
- Complex aromatic contribution while respecting the fruit.
- Power, volume and sweetness on the palate.

12 mm

OBJECTIVE : oak profile respecting the fruit, with elegance and complexity.

TECHNICAL CHARACTERISTICS

- French oak
- +/- 400 g (0.88 lbs)
- 0.150 m² (1.63 sq ft)
- 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 expression 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 6 months, to be monitored by tasting.

RECOMMENDED DOSE RATES



PRACTICAL EXAMPLES OF USE

On rich white varieties such as Chardonnay, aiming for a powerful, full-bodied oak profile: 2 staves/hl (0.12 sq ft/gal), 2/3 medium toast, 1/3 medium plus toast at the start of primary fermentation.

On mature, concentrated red varieties such as Syrah, aiming for a complex oak profile which respects the fruit with volume and power on the palate: 2 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 XL
Oak contact Aging
Time of contact 7 months
Varietal Tannat - Cabernet Sauvignon - Cabernet Franc blend
Vintage 2009
Geographic area Sud Ouest, France

LEGEND:
 - - - Essentielle French oak staves Medium + toast, dose : 2,0 staves /hL
 — XL staves Medium + toast, dose 1,3 staves/hL

