

STAVES

# Nektar **FINESSE**

Pronektar expertise in fruit and terroir revelation  
Preserved aromatic typicity, roundness, discrete tannic impact



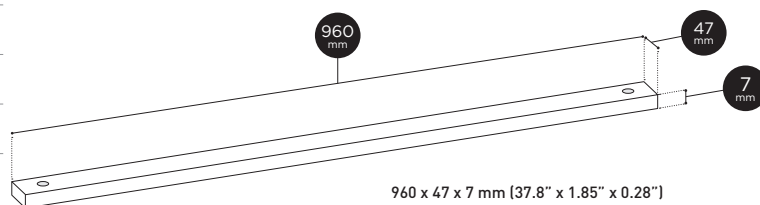
## PROPERTIES

- French oak staves selected with the Oakscan® process.
- Oakscan® low tannin content selection, unique and specific low temperature toast.
- Total respect of aromatic fruit profile, softness and volume in the mouthfeel.

**OBJECTIVE :** Enhancement of the fruit and terroir, volume and roundness with discrete tannic impact.

## TECHNICAL CHARACTERISTICS

-  French oak
-  +/- 200 g (0.44 lbs)
-  0.105 m<sup>2</sup> (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 maximize roundness and volume.

**-Red wines :**

Before malolactic fermentation to maximize roundness and volume.

## RECOMMENDED AGING TEMPERATURE

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

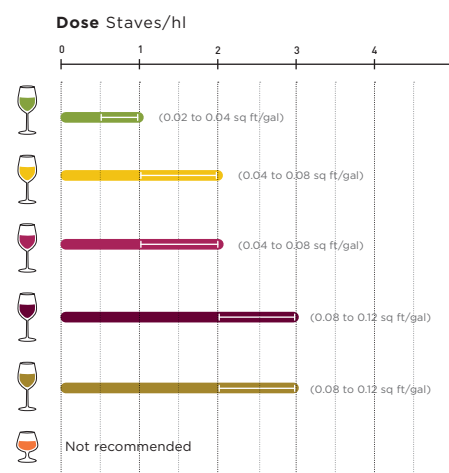
## SETUP

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 varietal white wines (Sauvignon Blanc, Colombard) with fresh fruit profile, with the aim of adding volume and roundness to balance the acidity, without bringing any toasted oak aroma: 1 stave/hl (0.04 sq ft/gal) at the start of primary fermentation.

On fresh and full-bodied Cabernet Sauvignon with harsh tannins, aiming for roundness to coat the tannins, without modifying the typical varietal character: 2.5 staves/hl (0.10 sq ft/gal) at beginning of aging.



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

<b>Product</b>	Stave Nektar Finesse
<b>Dose</b>	2,3 stv/hL
<b>Time of contact</b>	Aging
<b>Oak contact</b>	4 months
<b>Varietal</b>	Merlot
<b>Vintage</b>	2021
<b>Geographic area</b>	Bordeaux

## LEGEND :

- Control
- Nektar Finesse 2,3 stv/hL

