

NEW

Nektar **PURE VAN**

Purity and intensity of vanilla
The benchmark on the vanilla chips market



PROPERTIES

- > French Oak chips toasted with a unique and innovative process.
- > Extremely pure and intense aromas of vanilla bean and vanilla sugar.

OBJECTIVE: The answer when seeking intense vanilla profile, with sweetness and low tannic impact on the palate.

TECHNICAL CHARACTERISTICS



French oak



Specific



10 kg (22 lbs) bag with mesh bag, carton box of 2 x 10 kg, pallet of 24 boxes

GUIDELINES FOR USE

OPTIMAL PERIOD FOR STARTING CONTACT

-White wines:

From start of primary fermentation to obtain a well-integrated oak profile. During aging for a more intense profile.

-Red wines:

Before malolactic fermentation to obtain a well-integrated oak profile. During aging for a more intense profile.

RECOMMENDED AGING TEMPERATURE

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

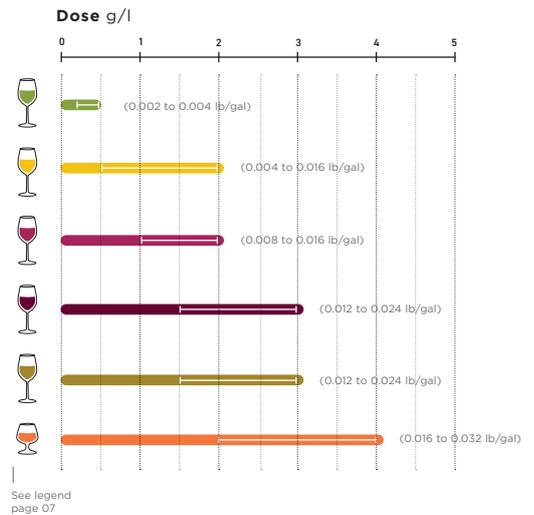
SET UP

It is recommended that the bags be attached halfway up the tank, using food-grade binding straps.

RECOMMENDED TIME OF CONTACT

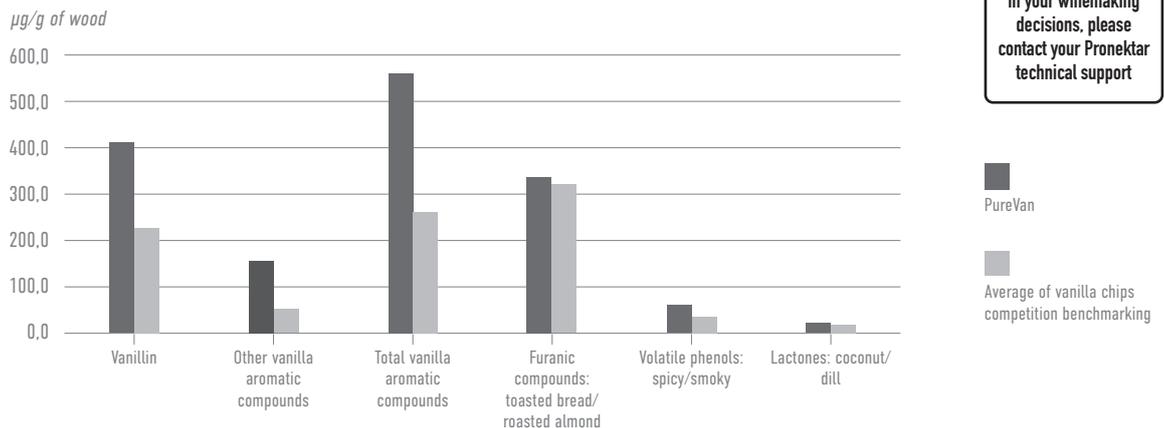
Minimum 1 month, to be monitored by tasting.

RECOMMENDED DOSE RATES



CHEMICAL AND AROMATIC PROFILES

PureVan - Chemical profile



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

PureVan - Sensory profile

Product: PureVan
Dose: 5 g/l
Oak contact: Aging
Time of contact: 6 weeks
Varietal: Merlot
Vintage: 2023
Geographic area: France

LEGEND:
--- Control
— PureVan
..... Average of vanilla chips competition benchmarking

