



# Pronektar

LE FRUIT DU BOIS

ENOLOGICAL OAK TANNINS



BARREL STAVE  
QUALITY OAK

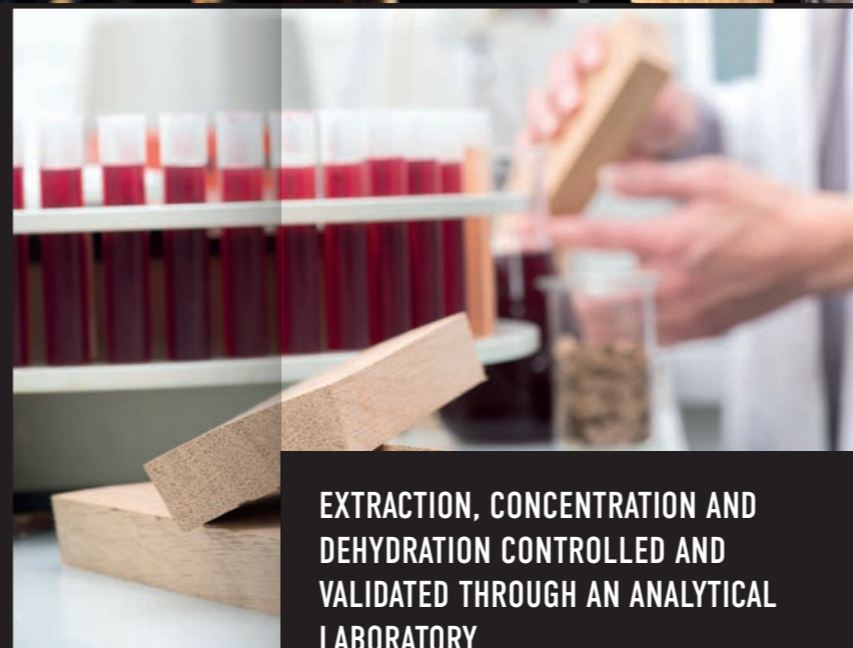


Based on its expertise in oak management and experience in oak alternative production, **Pronektar has developed a high-end range of powder oak tannins.**

This range has been especially developed to **match the technical expectations of the winemakers**, from fermentation to the final balancing of wines prior to bottling.

The whole process, from the careful selection of the raw material to the **control of the extraction, combined with the innovative concentration methods**, gives to the Pronektar range its quality and precision to match specific technical objectives in winemaking.

NATURALLY AIR-DRIED  
SEASONED OAK



EXTRACTION, CONCENTRATION AND  
DEHYDRATION CONTROLLED AND  
VALIDATED THROUGH AN ANALYTICAL  
LABORATORY



A BRAND OF  
RADOUX GROUP





## ENOLOGICAL OAK TANNINS

### FERMENTATION RANGE

#### Fresh **VINIF**

Brings **volume** and **structure**

#### Duo **VINIF**

Brings **roundness** and **structure**

### FINISHING RANGE

#### Sweet **FINISH**

Brings **volume** and **roundness**

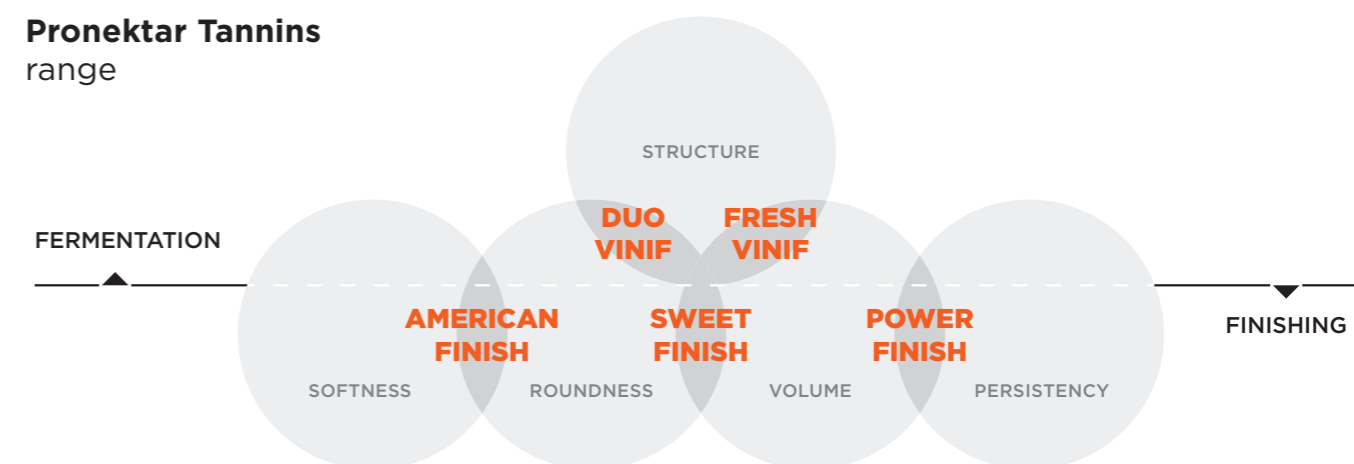
#### Power **FINISH**

Brings **volume** and **persistence**

#### American **FINISH**

Brings **roundness** and **softness**

### Pronektar Tannins range



# Fresh VINIF

## PROPERTIES

Color stabilization  
 Protection of the aromas from oxidation  
 Protection against oxidation from laccase activity due to Botrytis cinerea  
**Increases volume and structure**  
**Protects and lifts fruit notes**



## TECHNICAL CHARACTERISTICS

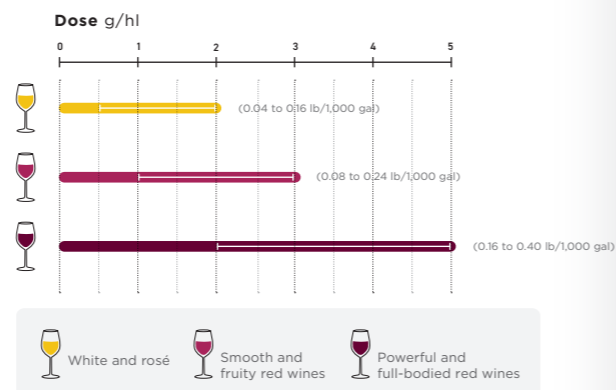
- French oak (Quercus petrae, Quercus robur), barrel stave quality, untoasted
- Extracted in water, concentrated then dehydrated by spray drying
- Total solubility

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

## GUIDELINES FOR USE

White and rosé wines: Incorporate just after the clarification of the must.  
 Red wines: Incorporate while putting the harvested grapes in tank or during the first pumping-over.  
 Dissolve in 20 times its weight of water at 35°C (95°F).

## RECOMMENDED DOSE RATES



## PACKAGING AND STORAGE

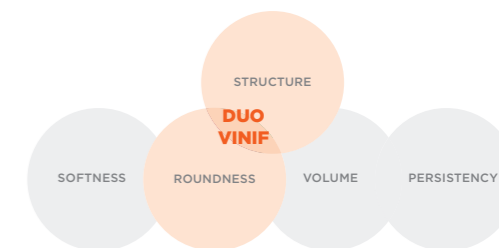
Ziplock polyethylene-aluminum 500g bag.  
 Keep the product in its original packaging, at room temperature, away from air and humidity. Do not store close to volatile chemical products, solvents, or any other odorous product.  
 5 years shelf life for non-opened bag. Use quickly after opening.



# Duo VINIF

## PROPERTIES

Color stabilization  
 Protection of the aromas from oxidation  
 Protection against oxidation from laccase activity due to Botrytis cinerea  
**Builds structure and adds roundness**  
**Enhances fruit ripeness, masks vegetal notes**



## TECHNICAL CHARACTERISTICS

- French oak (Quercus petrae, Quercus robur) and American oak (Quercus alba), barrel stave quality, toasted and untoasted
- Extracted in water, concentrated then dehydrated by spray drying
- Total solubility

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## GUIDELINES FOR USE

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 Red wines: Incorporate while putting the harvested grapes in tank or during the first pumping-over.  
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## RECOMMENDED DOSE RATES



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Sweet  
FINISH

## PROPERTIES

Regulation of redox potential: protection from oxidation and mitigation of reduction  
 Improves clarification and stabilization  
**Boosts volume, roundness and texture**  
**Enhances and brightens fruit notes**

TECHNICAL  
CHARACTERISTICS

 French oak (*Quercus petraea*, *Quercus robur*) and American oak (*Quercus alba*), barrel stave quality, toasted and untoasted

 Extracted in water, concentrated then dehydrated by spray drying

 Total solubility



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

GUIDELINES  
FOR USE

During aging / In finishing before bottling.

Dissolve in 20 times its weight of water at 35°C (95°F), incorporate during a pumping-over.

Add tannins at least 2 weeks before final filtration.

For white and rosé wines, check protein stability before adding tannins. In case of wines with tartaric stabilization made with CMC, check protein stabilization after tannin addition.

RECOMMENDED  
DOSE RATESPACKAGING  
AND STORAGE

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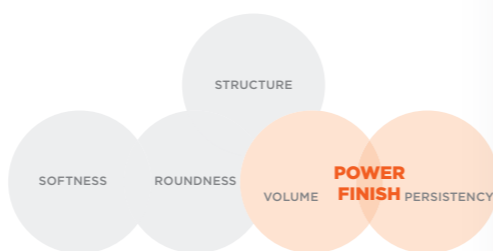
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# Power FINISH

## PROPERTIES

Regulation of redox potential: protection from oxidation and mitigation of reduction  
Improves clarification and stabilization  
**Brings volume, body and persistency**  
**Enhances fruit ripeness, intensifies dark fruit aromas**



## TECHNICAL CHARACTERISTICS



French oak (*Quercus petrae*, *Quercus robur*), barrel stave quality, toasted and untoasted



Extracted in water, concentrated then dehydrated by spray drying



Total solubility



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## GUIDELINES FOR USE

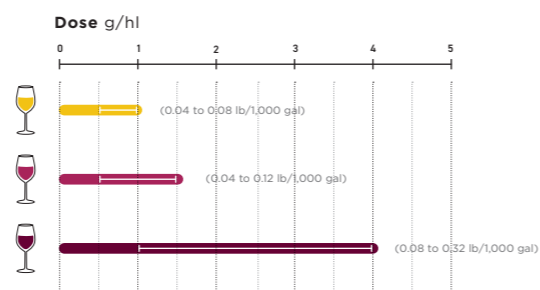
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## RECOMMENDED DOSE RATES



White and rosé



Smooth and fruity red wines



Powerful and full-bodied red wines

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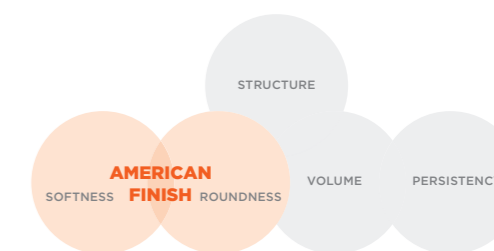
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# American FINISH

## PROPERTIES

Regulation of redox potential: protection from oxidation and mitigation of reduction  
Improves clarification and stabilization  
**Brings roundness and softens tannins**  
**Enhances sweetness of the fruit**



## TECHNICAL CHARACTERISTICS



American oak (*Quercus alba*), barrel stave quality, toasted and untoasted



Extracted in water, concentrated then dehydrated by spray drying



Total solubility



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## GUIDELINES FOR USE

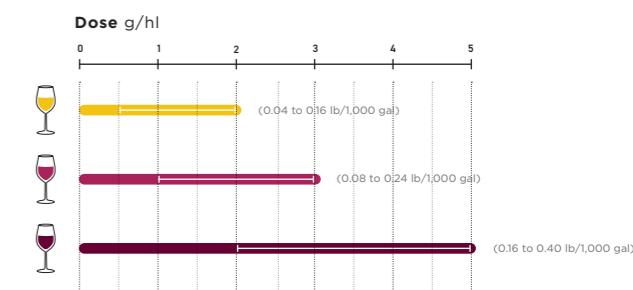
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## RECOMMENDED DOSE RATES



White and rosé



Smooth and fruity red wines



Powerful and full-bodied red wines

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