



# Pronektar

LE FRUIT DU BOIS

A FULL RANGE OF  
ENOLOGICAL  
PRODUCTS  
DEDICATED TO  
VINIFICATION  
AND AGING

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GRANULATES  
& CHIPS

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STAVES

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BLOCKS  
& STICKS















# GRANULATES

## CHIPS












	RANGE	OAK	TOAST	BENEFITS	USING STAGE	DOSES	CONTACT TIME
<b>GRANULATES</b> Improving profiles during fermentation	 Nektar FRESH	FO	Dehydrated	Bring structure, sweetness, stabilize the colour, protect the must during vinification, enhance the fruit and soften the green aromas.	⇒ During alcoholic fermentation	 0,5 - 1g/l  2 - 3g/l	≥ 2 weeks
	 Nektar DUO FRESH	FO	Dehydrated + Toasted	Benefit from the enological advantages of fresh wood, while obtaining a more mature and softer profile.			
	 TOASTED	FO	M, M+	Push vanilla, caramel, roasted, spices, volume, structure, length.			
		AO	M, M+	Push lactone, sweetness, volume.			
<b>CHIPS</b> Precise and fast wine profiling	 Nektar DOLCE VANILLA	FO/AO	Specific	Complex, vanilla oak profile, respecting the fruit. Volume and sweetness.	⇒ During alcoholic fermentation	 1 - 2g/l  2 - 4g/l	≥ 1 month
	 Nektar DOLCE MOKA	FO	Specific	Toasted oak profile, power on the palate, aiming for intense oak profiles.	⇒ Aging, any stage		
	 TOASTED	FO	M, M+	Push vanilla, caramel, roasted, spices, volume, structure, length.	⇒ Before bottling		
		AO	M, M+	Push lactone, sweetness, volume.			



## STAVES








RANGE	OAK	TOAST	BENEFITS	USING STAGE	DOSES	CONTACT TIME
 <p><b>Nektar ESSENTIELLE</b> Quality aging, controlled budget</p>	FO	M, M+	Generous, modern oak profiles. Structure and sweetness on the palate. Aromatic intensity, complexity, combining toasts and wood origins.	⇒ During alcoholic fermentation (whites)	 1-2 staves/hl	≥ 4 months
	AO	M, M+				
 <p><b>Nektar EXCELLENCE</b> Selection of tight grain</p>	FO	L, M, M+	Complexity and aromatic elegance. Elegance of tannins and sweetness on the palate.	⇒ Before malolactic fermentation or right after (reds)	 1,5-3 staves/hl	
 <p><b>Nektar PURE</b> Optimal respect of the fruit</p>	FO	Specific (low T° C)	Minimum contribution of toasted aromas. Build-up of structure, sweetness, freshness and persistency on the palate.			
 <p><b>Nektar XL</b> Large dimension stave</p>	FO	L, M, M+	Aging over a long period. Complex aromatic contribution while respecting the fruit. Power, volume and sweetness on the palate.	⇒ During Aging (early for a better integration)	 0,5-1 staves/hl	≥ 6 months
 <p><b>Nektar EXCLUSIVE</b> The super-premium stave</p>	FO	L, M, M+	Elegant and complex aromatic contribution, respecting the fruit and the terroir. Gradual and elegant build-up of structure, fullness, sweetness and persistency on the palate.		 1-2 staves/hl	≥ 8 months



# STAVES EXTRÊME

Total control of oak profile thanks to the Oakscan® selection



RANGE	OAK	TOAST	BENEFITS	USING STAGE	DOSES	CONTACT TIME
 <p>Nektar EXTRÊME Delicat Low tannin content</p>	FO	Specific	Discreet aromatic contribution, vanilla, floral and sweet spices notes, respect of fruit. Not too much structure on the palate, sweetness and roundness.	⇒ During alcoholic fermentation (whites)	 1-2 staves/hl	
 <p>Nektar EXTRÊME Complexe Medium tannin content</p>	FO	Specific	Wide and complex aromatic palette, roasted, spicy, vanilla notes. Balanced structure on the palate, fullness and persistency.	⇒ Before malolactic fermentation or right after (reds)		≥ 4 months
 <p>Nektar EXTRÊME Intense High tannin content</p>	FO	Specific	Intense contribution of aromas, roasted, dark chocolate, slightly smoked and mineral notes on white wines. Structure on the palate but without excess thanks to a higher thermic treatment, volume and sweetness, persistency.	⇒ During Aging (early for a better integration)	 1,5-3 staves/hl	



BLOCKS

STICKS



RANGE

OAK

TOAST

BENEFITS

USING  
STAGE

DOSES

CONTACT  
TIME



Nektar  
BLOCKS

A practical alternative to the  
stave. Fast acting and qualitative

FO

L, M, M+

In mesh bags for quick, practical and qualitative aging. Elegant and complex contribution of aromas, respect of the fruit. Contribution of structure on the palate, volume, sweetness and persistency.

⇒ During  
alcoholic  
fermentation



2 - 3 g/l

AO

Specific

⇒ Aging,  
any stage



3 - 6 g/l

≥ 3 months



Nektar  
STICKS

To refresh the oak profile  
of your old barrels

FO

L, M, M+

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

⇒ Barreling



1 - 3 sets/  
barrel

AO

Specific



2 - 5 sets/  
barrel

≥ 8 months