



→ The selected stave-quality wood comes from the Tonnellerie RADOUX stave mill. It goes through a maturation period in the park of up to 24 months.

→ The chips and granulates are then dried according to a thermal process and a know how developed by PRONEKTAR that helps fully dehydrate the products, especially NEKTAR FRESH, and therefore rules out all risk of contamination (bacterial and mould).

TECHNICAL INFORMATION

	NEKTAR FRESH	NEKTAR DUO FRESH	NEKTAR DOLCE MOKA	NEKTAR DOLCE VANILLA
SPECIES	French Oak: Quercus Petraea Liebl and Quercus Robur L			Blend according to specific PRONEKTAR recipe
GRANULOMETRY	Granulates: 2 mm < 80% of the particles < 7 mm		Chips 7,5 x 3 x 1,5 < 80% of the particles < 20 x 13 x 3 mm	
HUMIDITY	<5%		<3%	
DENSITY	Granulates 0,33 ^{+/-0.02}		Chips 0,28 ^{+/-0.02}	
QUALITY CONTROL	PRONEKTAR is taking part in a HACCP operation and undertakes an analytical control of the following contaminates: Halophenols, Haloanisols, aromatic hydrocarbons, and metallic trace elements.			
STORAGE	Products should be stored in their original packaging away from air and humidity. Do not store close to volatile chemical products or any over odorous products. PRONEKTAR recommends using the products in the 3 years following their production to maintain their freshness and effectiveness.			

RECOMMENDED USE

	NEKTAR FRESH	NEKTAR DUO FRESH	NEKTAR DOLCE MOKA	NEKTAR DOLCE VANILLA
On RED WINES	100 to 300 g / hL of wine (depending on the sanitary conditions of the grapes). Spread the NEKTAR FRESH granulates directly in the reception vat or when the wine is poured into the vats.	150 to 300 g / hL, incorporate the granulates NEKTAR DUO FRESH when the wine is poured into the vats.	200 to 400 g / hL of wine. The dose depends on the intensity of the aromatic contribution desired and the structure of the wines. More the wine is structured the better its ability to integrate NEKTAR DOLCE VANILLA or NEKTAR DOLCE MOKA.	
On WHITE WINE	50 to 100 g / hL of wine. To integrate after the settling phase of the wine fermentation.		150 to 300 g / hL of wine. The dosage depends on the desired intensity of the aromatic contribution and the wine structure. More the wine is structured the better its ability to integrate NEKTAR DOLCE VANILLA or NEKTAR DOLCE MOKA.	

Products authorized for the fermentation phases and aging of wines, and subject to regulation (European regulation 606 / 2009).

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NEKTAR FRESH

It is the oenological product par excellence.

NEKTAR DUO FRESH

Combines the benefits of fresh wood and toasted wood.

NEKTAR DOLCE VANILLA

Well-integrated and balanced vanilla aromas.

NEKTAR DOLCE MOKA

Gives the wine intense aromatic notes of moka, coffee and toast.

4 FRUITS OF THE WOOD
By Pronektar

GRANULATES

NEKTAR FRESH

→ The oenological product par excellence created to prepare the wine for the aging phase.

Competitive edge:

- The PRONEKTAR Fresh Wood is one of the few Fresh Woods to be dried with less than 5% of humidity. It is dried according to a specific thermal process, developed as a result of PRONEKTAR'S know how.
- It is in line with the European and OIV rulings regarding the granulometry.

ŒNOLOGICAL BENEFITS

- Stabilization of the color
- Enhances the fruity character
- Correction of unpleasant herbal tastes
- Protection against oxidation
- Contribution of volume, sweetness and "sucrosité"



GRANULATES

NEKTAR DUO FRESH

→ Combines the benefits of FRESH WOOD and TOASTED WOOD and enhances the sweetness and complexity of the wine.

Competitive edge:

- It is the first granulate that combines the joint effect of FRESH WOOD and TOASTED WOOD. It is designed specifically for full-bodied and fruity wines that are produced for rapid consumption.
- The Fresh Wood part of the blend DUO FRESH is dried and, as a consequence, does not represent any risk of contamination.
- The granulometry in line with the current regulations.

ŒNOLOGICAL BENEFITS

- Complexity and freshness of the aromas
- Fast integration of the wood
- Enhances "sucrosité" and texture
- Effects of the fresh wood on the volume and structure.



CHIPS

NEKTAR DOLCE VANILLA

→ Provides the wine with well-integrated and balanced vanilla aromas and enhances its "sucrosité".

Competitive edge:

- This original recipe, resulting from our R & D department's research, is designed to give a balanced, delicate and elegant vanilla aroma to the wine.
- Complementary notes of Whisky lactones.

ŒNOLOGICAL BENEFITS

- Enhances volume
- Enhances "sucrosité"
- Preserves the fruity characters
- Preserves the balance of the wine



CHIPS

NEKTAR DOLCE MOKA

→ Gives the wine intense aromatic notes of moka, coffee and toast, as well as a velvety and smooth structure.

Competitive edge:

- It is the one Chip (or one of the few chips) on the market that is able to provide recognisable empyreumatic notes.
- Whilst preserving the balance of the wine thanks to an efficient integration following the extraction of the oak compounds by the wine.

ŒNOLOGICAL BENEFITS

- Contributes empyreumatic notes of toasting
- Preserves the fruitiness
- Enhances the wine's mouthfeel
- Preserves the sensorial balance of the wine

