



Vanilla contribution [CHIPS]

- Contribution of balanced vanilla overtones
- Additional contribution of lactonic flavors
 - Volume and sweetness effect on wines
- Absolute respect of the fruity character of the wine and of the overall sensory balance



*Dolce
Vanilla*



Pronektar
THE FRUIT OF THE WOOD





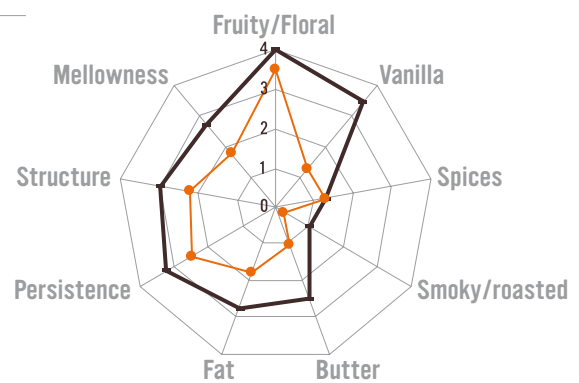
NEKTAR Dolce Vanilla exists in the form of Chips.

This special blend has been created by PRONEKTAR to bring delicate vanilla flavors to wine, giving a good balance on the palate (sweetness, respect of the wine).



- The wood selected by PRONEKTAR that makes up Dolce Vanilla is barrel quality wood, coming from Tonnellerie Radoux's stave mill. The wood is seasoned naturally in the woodyard over 16 to 24 months before being transformed.
- NEKTAR Dolce Vanilla has been perfected after lengthy research carried out by our R&D department and numerous trials conducted by our team of oenologists on red and white wines.
- NEKTAR Dolce Vanilla should be used on wines during their malolactic fermentation stage, or during aging where a delicate touch of vanilla aromas is required, along with a contribution of roundness - sweetness - volume.

Results of trials on Merlot 2008 aged with Pronektar Dolce Vanilla chips.

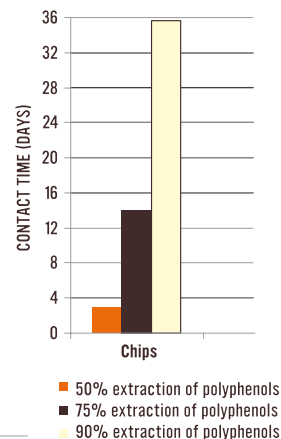
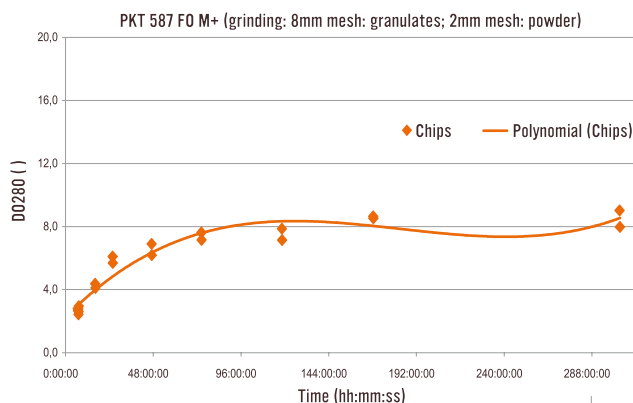


—●— Dolce Vanilla
—●— Reference

Dolce Vanilla

→ NEKTAR Dolce Vanilla helps contribute balanced oak aromas over a period of between 4 to 8 weeks. Before 4 weeks it is difficult to obtain a wide and balanced pallet of aromas. The period of contact is the key to achieving the right oak contribution.

As illustrated in the graphs below :



Results of internal R&D study: [CHIPS]

- Dose rate: 20 g/L
 extraction carried out in reference solution (12%v ethanol - water, with pH correction = 3,5 tartaric acid)
 - Measurement of polyphenols by DO280



→ RECOMMENDATIONS FOR USE

On RED WINES	200 to 400 g/Hl of wine
On WHITE WINE	150 to 300 g/Hl of wine

The dose rate depends on the intensity of aromatic contribution required and on the structure of the wine. The better the structure of the wine, the greater will be its capacity to integrate PRONEKTAR DOLCE VANILLA. To achieve a balanced, integrated and delicate contribution, make sure the contributions are reasonable.

Impact on red and white wines

- Contribution of balanced vanilla flavors and additional contribution of hints of lactones.
- Impact on the volume and sweetness of the wine.
- Total respect of the fruity character and sensory balance of the wine.[]



➔ QUALITY CONTROL AND TRACEABILITY

The batch number marked on the PRONEKTAR Dolce Vanilla Chips packaging ensures the traceability of our products.

PRONEKTAR carries out regular analytical controls on the following contaminants:

- Haloanisoles and Halophenols
- Polycyclic aromatic hydrocarbons
- Metal traces

➔ TECHNICAL FEATURES

SPECIES AND TOAST:	specific PRONEKTAR blend and formula
GRANULOMETRY:	Chips : 7,5 x 3 x 1,5 mm < 80% particles < 20 x 13 x 3 mm
MOISTURE CONTENT:	< 3%
DENSITY OF PRODUCTS:	0,28 ^{+/-} 0,02

➔ PACKAGING INFORMATION

Pre-packed in 10kg polyester infusion bags
Packed in 10kg polyethylene aluminum bags

Cartons of 2 x10 bags
Pallet of 24 cartons for total 480 kg



Commercial Department: 10 avenue Faidherbe - 17500 Jonzac - FRANCE
Ph +33 (0)5 46 48 00 65 | Fax +33 (0)5 46 48 47 77