

Nektar EXCLUSIVE

THE HIGHEST LEVEL OF ELEGANCE FOR
EXCEPTIONAL WINES WITH LONG AGING
PERIODS

Nektar EXCLUSIVE staves are the perfect solution for the increased demand of longer aging periods for high quality white and red wines. **Nektar EXCLUSIVE** delivers an elegant, well integrated profile on wines aged for periods of 8 to 18 months. Aging with **Nektar EXCLUSIVE** develops an elegant texture on the palate and a fine aromatic complexity.



Pronektar
THE FRUIT OF THE WOOD

TECHNICAL CHARACTERISTICS :**SPECIES :**

French oak :
Sessile Oak (*Quercus petraea* (Matt.) Liebl.)
or Pedunculate oak (*Quercus robur* L.)

GRANULOMETRY :

960^{+5/-10} x 47^{+1/-1} x 17^{+0/-1} mm
Contact surface: 0,124 m²

INTENSITY OF TOAST :

Medium and Medium Plus

MOISTURE LEVEL :

from 2% to 5%

DENSITY :

0,61^{+/- 0,1}

QUALITY CONTROLS :

On the principle of a HACCP approach
Pronektar carries out analytical controls
on the following contaminants:

- Haloanisoles and Halophenols :
TCA, TeCA, PCA, TBA, TCP, TeCP, PCP and lindane
- Polycyclic Aromatic Hydrocarbons : sixteen
compounds are analyzed including benzo-a-pyrene
- Traces of Metal : Iron, Lead, Arsenic, Cadmium and
Mercury

The batch number marked on the packaging
of our staves corresponds to the toasting
batch and helps keep track of our products.
It is important you keep the batch number.

STORAGE :

Keep the product in its original packaging,
away from air and humidity. Do not store close
to volatile chemicals, solvents or any other
odorous product. Pronektar recommends you
use its products within 3 years after production
for maximum freshness and effectiveness.

PACKAGING :

Nektar EXCLUSIVE staves are bundled together
and packed in units of 40.

CONVERSION TABLE :

Number of STAVES/hectoliter				
1	2	3	4	5
Average weight per STAVE				
+/- 500g				
Equivalent dose rate in g/liter				
5g/l	10g/l	15g/l	20g/l	25g/l
Equivalent surface of contact new oak (for a 225 L barrel)				
14%	28%	42%	56%	70%

OENOLOGICAL OBJECTIVES

- Respect of the fruit and the specific characteristics of the varietal and terroir
- An aromatic profile with elegance and complexity
- Sweetness and strength on the palate
- Top quality oak profile for strong, concentrated wines with long aging periods

PRACTICAL EXAMPLES OF USE

Grape Profile : white and red wines from high quality terroirs or vineyard plots which
have been prepared with care (controlled yield, picked at optimum maturity) .

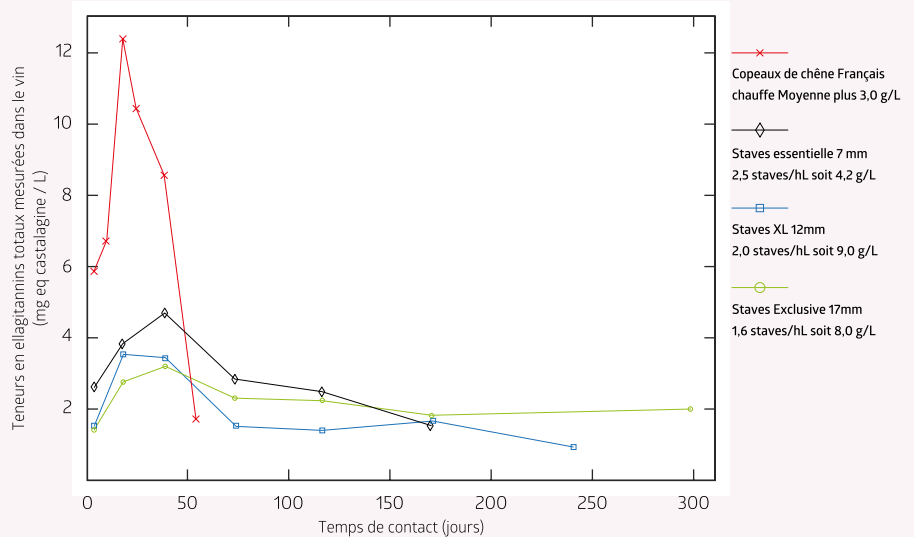
Technical Objectives : enhancement of the typical characteristic of the fruit – respect of
the authenticity of the terroir – contribute volume, roundness and perceived sweetness
with a well-integrated and balanced oak profile.

1 - WHITE WINES

Nektar EXCLUSIVE 0.5 to 1.2 STAVES / hecto during primary fermentation, with contact
being maintained during aging on lees.

2 - RED WINES

Nektar EXCLUSIVE 1 to 2.5 STAVES / hecto preferably from the start of malolactic
fermentation through aging.

Advantage of using Exclusive Pronektar® Staves for long aging periods

A blend of Merlot - Cabernet Sauvignon [50%-50%] from the 2012 vintage, coming from the Languedoc region, was vinified and then split between various 80 gallons vats after malolactic fermentation (Alcohol content: 13.6% / total acidity : 3.4 g H2SO4/L / pH : 3.6 / Total phenolics : 65.7). The oak treatments were started at the same time, using chips and various kinds of staves.

Ellagitannins are the main nonvolatile compounds found in oak. They can represent more than 10% of the mass of dry oak. Ellagitannins participate in building the wine's structure and have an impact on the perception in the mouth (roundness, volume, astringency, bitterness, persistence, integration of the oak).

During aging, the ellagitannin content of the wine was analyzed by liquid chromatography. The amount of oak products and the geometry of the particles have an impact on the extraction phenomena.

As far as the Exclusive Staves are concerned, the speed of extraction of the ellagitannins is particularly low, and the amount of ellagitannins in the wine between 2.5 and 10 months of contact drops very slowly. These staves are well adapted to long aging periods, during which the transmission of the oak ellagitannins to the wine is gradual. This helps build the texture in the mouth and integrate the oak while producing an interesting aromatic complexity.

RAW MATERIAL

The rigorously selected oak is the same oak as that used to make barrels, and contains no sapwood or bark.

MATURATION

This is carried out naturally in our wood yards up to 24 months.
The wood is put on pallets, allowing the wind and rain to circulate easily, enabling the wood to mature efficiently.

TOAST

This is carried out in a convection oven (heating to the art of the wood) specifically developed by PRONEKTAR which allows fully control of the toasting processes and optimum reproducibility.