

GRANULATE

NEKTAR FRESH



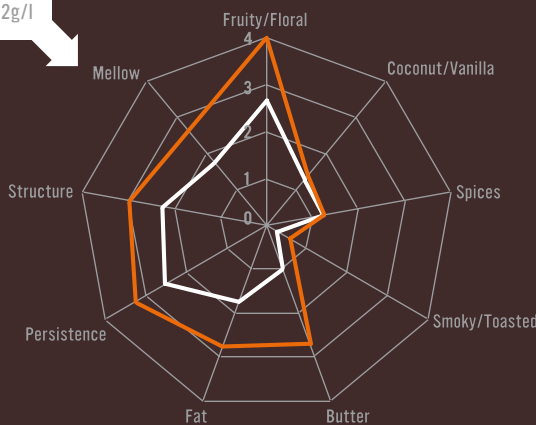
NEKTAR [FRESH]

is a French Oak granulate specially created to use on red and white wines in the pre-fermentation and fermentations stages.

- The wood used is barrel quality timber. It comes from the saw mill of RADOUX Cooperage. It is air dried naturally in our wood yard for 16 to 24 months before being transformed.
- The granulates are then dried by a special thermal process developed by PRONEKTAR which makes NEKTAR [Fresh] an exclusive product on the market.
- With NEKTAR [Fresh], you therefore have all the potential and advantages of fresh wood, without the risks of contamination (bacteria and mould).

Experimentation on MERLOT
2007 fermented with
granulates NEKTAR [Fresh]
2g/l

— NEKTAR [Fresh]
— Witness



ENOLOGICAL OBJECTIVES

Effects on red wine:

- Stabilizes color;
- Masks vegetal character;
- Protects wine against oxidation;
- Brings volume, roundness and sweetness;
- Anti reduction effect;
- Prepares the wines for aging;
- No aromatic contribution or toast;
- Fruit booster.

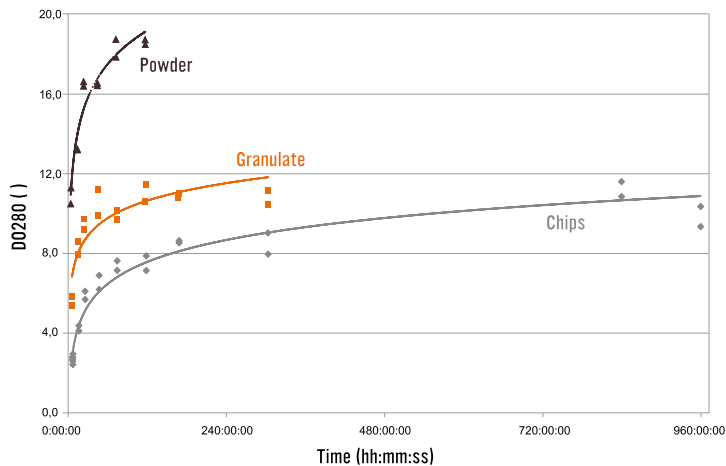
Effects on white wine:

- Protects wine against oxidation;
- Anti reduction effect;
- Masks vegetal character;
- Protects color of the wine;
- Fruit booster.

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The granulometry of NEKTAR [Fresh] is such that it gives an optimal extraction of the organoleptic compounds of the wood during the fermentation stage.



Internal R&D PRONEKTAR study

- Material used : Pronektar chips (batch n° 567), crushed and then sifted to obtain powder and granulates.
- Dose rate: 20 g/L⁻¹; extraction made in model solution (12% v ethano-water, with pH correction = 3.5 with tartaric acid); estimate of polyphenols by D0280.

RECOMMENDATIONS FOR USE:

| | |
|--------------------|---|
| RED WINES | 100 to 200 g/hL of wine Spread NEKTAR [Fresh] granulates directly on the hopper or when harvest is put into tanks. |
| WHITE WINES | 50 to 100 g/hL of wine Add after clarification at the start of primary fermentation. |

TECHNICAL CHARACTERISTICS:

| | |
|------------------------------|---|
| SPECIES : | French Oak (Quercus petrea and Quercus robur) |
| GRANULOMETRY : | Granulats 2 mm < 80% des particules < 7 mm |
| TOAST INTENSITY : | Fresh with thermal disinfection |
| MOISTURE LEVEL : | < 5% |
| DENSITY OF PRODUCTS : | 0,33 ^{±0,02} |
| QUALITY CONTROL : | PRONEKTAR has an HACCP proceeding and carries out analytical controls on following contaminants: <ul style="list-style-type: none">• Halophenols and Haloanisols• Aromatic hydrocarbons• Metal traces |

PACKAGING INFORMATION:

- Box pallet 300 kg each.
- Each box contains 30 bags x 10 kg.
- Granulates are packed in polyethylene aluminium bags which are sealed against any possible outside contamination.