

Nektar **DOLCE VANILLA**

Specific blend of chips
for a complex, vanilla result



PROPERTIES

- Specific recipe of toasted chips developed for vinification and aging by the Pronekar R&D team.
- Oak, vanilla, lactone, creamy notes with respect of the fruit profile.
- Sweetness and volume on the palate.

OBJECTIVE : complex, vanilla oak profile, respecting the fruit. Volume and sweetness on the palate.

TECHNICAL CHARACTERISTICS



Blend of French oak and American oak



Blend of toasts



10 kg (22 lbs) bag with mesh bag, carton box of 2 x 10 kg, pallet of 24 boxes

GUIDELINES FOR USE

OPTIMAL PERIOD FOR STARTING CONTACT

- White wines :

From start of primary fermentation to obtain a well-integrated oak profile and to respect the profile of the fruit.

- Red wines :

Before malolactic fermentation for a more complex aromatic profile and maximum integration of the tannic structure, or at beginning of aging.

RECOMMENDED AGING TEMPERATURE

15°C (60°F) minimum with strict monitoring of microbiological conditions.

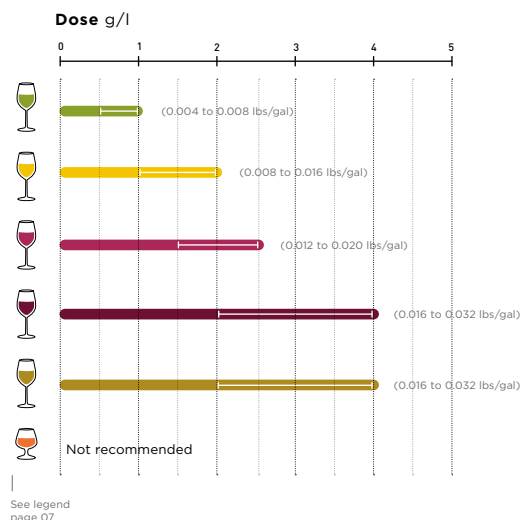
SET UP

It is recommended that the bags be attached halfway up the tank, using food-grade binding straps.

RECOMMENDED TIME OF CONTACT

Minimum 1 month, to be monitored by tasting.

RECOMMENDED DOSE RATES



PRACTICAL EXAMPLES OF USE

On delicate, elegant white wine, aiming for oak complexity and volume on the palate while respecting the fruit profile: 1 g/l (0.008 lbs/gal) at the start of primary fermentation.

On mature, balanced red wines, aiming for a vanilla, complex oak profile, with respect of the fruit, and with sweetness and volume on the palate: 2.5 g/l (0.020 lbs/gal) at the start of malolactic fermentation or during aging.



In order to help you in your winemaking decisions, please contact your Pronekar technical support

Product Nektar Dolce Vanilla
Dose 2,2 g/L
Oak contact Aging
Time of contact 6 weeks
Varietal Tempranillo
Vintage 2013
Geographic area Spain

LEGEND :
 --- Control
 — Nektar Dolce Vanilla

