

Pronektar Oak Alternatives

Recommended dosages

Products	When to use it	Dosage for white wines	Dosage for red wines	How long for	What origin of wood
Powder	Before fermentation	300 to 600 grams per ton of grapes according to the characteristics of the grapes			French Oak
Granulate	During fermentation		100 to 250 grams per hectoliter of wine	The time of the fermentation	French Oak
Chips	During fermentation	100 to 150 grams per hectoliter of wine		The time of the fermentation	French or American Oak
	During aging	100 to 200 grams per hectoliter of wine	200 to 300 grams per hectoliter of wine	3 to 5 weeks	French or American Oak
Segments	During aging	A mesh bag of 5 kilos is adequate for giving wood to 10 to 12 hectos	A mesh bag of 5 kilos is adequate for giving wood to 8 to 10 hectos	2 to 3 months	French or American
Standard Staves medium 960*47*7 mm	During fermentation + aging (white) or aging (red)	2 to 3 staves per hectoliter	3 to 4 staves per hectoliter	3 to 4 months	French or American Oak
Blend Staves medium 960*47*7 mm	During fermentation + aging (white) or aging (red)	2 to 3 staves per hectoliter	3 to 4 staves per hectoliter	4 to 5 months	French Oak
Long Staves 2200*100*12 mm	During aging	One stave for each 200 to 250 liters	One stave for each 150 to 200 liters	> 6 months	French or American
Sticks set of 14 sticks = 0,3 m²	During aging	One set per barrel For 6 to 9 months		> 6 months	French or American