



Pronektar
LE FRUIT DU BOIS

INNOVATION

STAVES
ESSENTIELLE A0 MEDIUM+

nektar id

COPEAUX
DOLCE MOKA

nektar id

Pronektar
LE FRUIT DU BOIS

COPEAUX
CHÊNE FRANÇAIS MEDIUM

nektar id

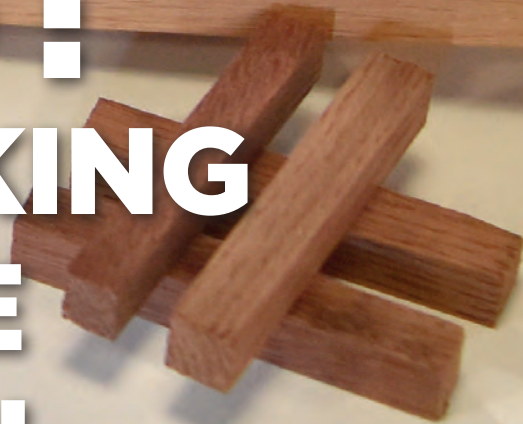
Pronektar
LE FRUIT DU BOIS

STAVES
NEKTAR PURE

nektar id

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**NEKTAR ID :
DECISION MAKING
TOOL FOR THE
USE OF OAK IN
WINEMAKING**





Nektar ID (Instant Decision) is the result of a **unique method of extraction** of oak concentrates as a means for carrying out immediate trials.

This innovative process, developed by the R&D teams of Radoux and Pronektar, has made it possible to isolate the aromatic and gustatory compounds of the products in the Pronektar range, in the form of liquid concentrates.

Nektar ID is used in laboratory trials, on wines which are to be enhanced with oak, making it possible to obtain **an instant vision of the final organoleptic profile of the wine after aging.**

nektar id

Nektar ID is easy to use, and helps guide the user in the choice of products, dose rates and blending, enabling him to control the final oak character to be imparted to the wine while it is in the tank. The result is immediate.

A real decision making tool, NEKTAR ID allows winemakers to make the best choice depending on the type of wine - with immediate visibility of the result - and perfect control over the quantities and cost involved.

Today, NEKTAR ID is used by Pronektar's team and made available to oenologists and consultants involved with winemaking around the world.

Since being developed in July 2016, Nektar ID has been distributed in over 20 countries and has already helped define hundreds of wine profiles.



Nektar ID

- Control of organoleptic profiles
- Precise dose rates
- Simple and immediate
- Reliable results



Guidelines for use

1

With a graduated pipette, take a measured amount of Nektar ID corresponding to the product and the quantity you want to use, then pour it into a 100 ml graduated cylinder.*

2

Repeat step 1 with another product if the objective is to create a blend.

3

Complete the volume up to 100 ml with the wine which is to receive the oak.

4

Mix and taste the obtained profile.

5

Repeat entire process as necessary.

*Refer to the correspondence table volume/product.

Correspondence table volume/product.

Chips FOM
Chips FOMP
Chips Dolce Vanilla
Chips Dolce Moka

Intended dose of chips (% new oak equivalent)	30	40	50	60	80	100	150	200
Volume of Nektar ID to add (in ml)	0,7	1	1,2	1,4	1,9	2,4	3,6	4,8

Staves Essentielle FOM
Staves Essentielle FOMP
Staves Essentielle AOM
Staves Essentielle AOMP
Staves Excellence FOL
Staves Excellence FOM
Staves Excellence FOMP
Staves Extrême Délicat
Staves Extrême Complexe
Staves Extrême Intense
Staves Nektar Pure

Intended dose of chips (% new oak equivalent)	10	20	30	40	50	60	80	100
Volume of Nektar ID to add (in ml)	1,2	2,4	3,5	4,7	5,9	7,1	9,4	11,8

Staves Exclusive FOM
Staves Exclusive FOMP

Intended dose of chips (% new oak equivalent)	10	20	30	40	50	60	80	100
Volume of Nektar ID to add (in ml)	1,1	2,2	3,2	4,3	5,4	6,5	8,6	10,8



Pronektar, the reference brand in the field of oak for oenology

Pronektar, Radoux cooperage's own brand specializing in wood for oenology, offers winemakers the world over a range of cooperage grade oak chips, blocks and staves which can be used in the preparation of all types of wines and spirits.

Thanks to the longstanding tradition of selecting and maturing wood, combined with the technology and innovation of the toasting process, Pronektar's range of oak for oenology enables winemakers to obtain controlled quality organoleptic profiles, while ensuring traceability and reproducibility.

Our team is trained to assist winemakers in achieving their oenological objectives by preparing wines which satisfy **consumers' expectations and market demands.**

Winemakers who wish to see a demonstration of NEKTAR ID may send their request by email to: contact@pronektar.fr