



NOBISPARK

The second fermentation under oak, for more complex
and more elegant Traditional Method wines.



NOBILE[®]
L'œnologie du bois

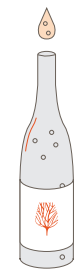
CONCEPT

The search for the finest balance between the natural compounds of oak and sparkling wines during alcoholic fermentation has led us to develop **NOBISPARK**. This oenological bidule is the result of a project to develop the use of oak during the second fermentation.

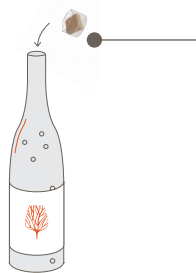
Used in the same way as a classic bidule, **NOBISPARK** does not require any specific equipment when it is inserted after filling the bottle.



NOBISPARK PROCEDURE



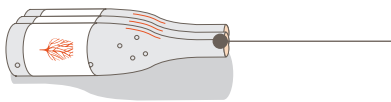
Filling



Insertion of
NOBISPARK



An innovation that does not require any changes to the production line.



Ageing in bottle



Choose the **NOBISPARK** that best suits your goals.



Disgorging

Disgorging (manual or automated).



NOBISPARK RANGE

Improves the aromatic persistence of wines on the palate and reinforces the smoothness of the effervescence.



NOBISPARK FRESH



Brings a sensation of sweetness and volume while preserving the integrity, freshness and fruit of the initial blend. No toast flavours.



NOBISPARK SENSATION



Brings complexity and toast flavours, perfectly integrated by the 2nd fermentation and keeping the fruit intact.

OENOLOGICAL +



○ **Organoleptic differentiation of sparkling wines** from the same initial blend.

○ **Improved aromatic clarity:** eliminates any notes of reduction in young wines.

○ **Antioxidant protection:** considerably improves the ageing potential of sparkling wines.

SENSORY ANALYSIS

Sensory evaluation carried out in comparison with a control wine by a panel of ENAC-accredited tasters (accreditation No. 941/LE1830), in accordance with the standard UNE-EN ISO / IEC 17025/2017.

- Improvement of fruity character and floral character.
- Improvement of mouthfeel.
- Reduction in the perception of astringency.
- Increased length on the palate.

ORIGIN

French oak (*Quercus petraea*, *Quercus robur*).

SEASONING

The oak undergoes natural seasoning in the yard for a minimum of **24 months** in the open air.

DOSAGE

1 **NOBISPARK** bidule per bottle (equivalent to a dose of 0.75 g/L), inserted at the time of filling.

Fill the bidule feed hopper with **NOBISPARK**, as for a classic bidule.

NOBISPARK is eliminated naturally during disgorging, without leaving any residue on either the disgorging line or in the bottle.

NOBISPARK can be fully automated, and can be used without modifying the filling or disgorging lines.

CONTACT TIME

The duration of the second fermentation using the traditional method (from filling to disgorging).

DIMENSIONS

Size: ± 11.5 x 11.5 x 7 mm

Weight: ± 0.5 g

Contact surface area: 0.0006 m².

The production process guarantees the uniform size of the products for better quality extraction.

STORAGE

Store off the ground in the original packaging at a moderate temperature (5 to 25°C) in a dry area not liable to impart odours.

Optimal date of use: 5 years.

PACKAGING

Metallised PET packaging ensuring optimum aroma protection.

Bag of 500 bidules.

SAFETY, QUALITY & REGULARITY

All **NOBISPARK** products are toasted using specific programmes that allow the development of a reproducible aromatic expression (uniform toast).

REGULATION

“Oak chips” are subject to regulations when used in winemaking.

Refer to the legislation in force.



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