



## COLMATED CORK STOPPER

The Colmated stopper is a natural stopper with greater porosity. It undergoes an aesthetic procedure which improves its appearance, mechanical characteristics and bottling performance.



AMORIM

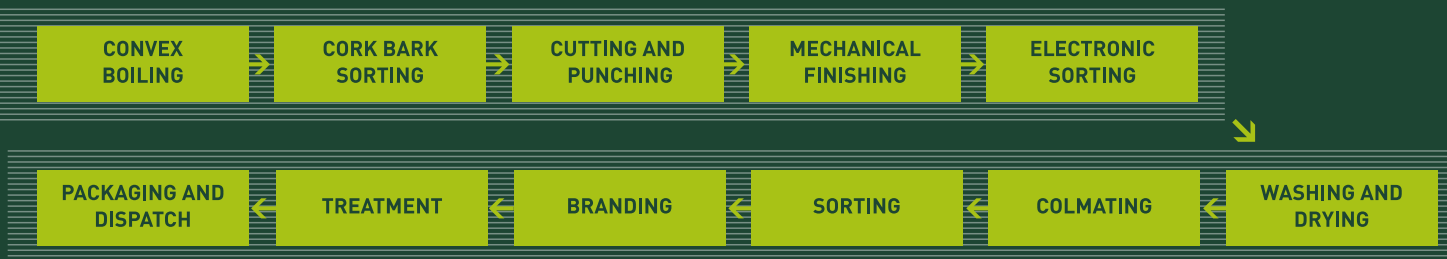
# Specifications

TESTS	CHARACTERISTICS	SPECIFICATIONS
Physical - Mechanical	Length	$l \pm 1,0 \text{ mm}$
	Diameter	$d \pm 0,5 \text{ mm}$
	Ovalisation	$\leq 0,7 \text{ mm}$
	Moisture	4% - 8%
	Extraction force	20 - 40 daN
Physical - Chemical	Peroxide content	$\leq 0,1 \text{ mg/cork}$
	Dust content	$\leq 3 \text{ mg/cork}$
Visual	Visual grade	Reference $\geq -5\%$

(1) deviation with regard to reference sample

Stopper sampling methods as per ISO 2859 standard - Cork Products

# Production Flowchart



## Food Standards:

All Amorim & Irmãos, S.A. products comply with existing regulations and legislation (European and FDA - Food and Drug Administration) for products in contact with food.



# Recommendations to the user

## Selection and Storage of Corks Stoppers

- Amorim & Irmãos can calculate the required cork diameter from the design of the neck of your bottle, the characteristics of the wine and the corking conditions.
- For wines which are to age in the bottle, we suggest the use of longer corks than normal.
- Order your corks for immediate or quick use. These stoppers should be used within 6 months of the date of manufacture.
- Store in a well-ventilated room with controlled temperature between 15°C and 25°C and 50% to 70% humidity.

## Corking conditions

- Ensure any dust is removed before corking.
- Ensure the cork is compressed slowly, to a diameter no less than 15.5 mm.
- Ensure insertion of the cork is as quick as possible.
- For standard bottlenecks, the cork should be inserted to 1 mm below the top of the neck.
- Minimise moisture on the inside of the bottleneck.
- Headspace at 20°C should be at least 15 mm.
- Internal pressure after corking should not exceed 1.2 bar. Vacuum bottling is recommended.

## Equipment Maintenance

- Maintain the corker jaws free of nicks and signs of wear.
- Ensure proper alignment of plunger and location ring.
- Ensure corking machine operates smoothly, especially during compression.
- Clean all cork-handling surfaces regularly with chlorine-free products.
- Ensure the equipment is suited to the cork used.

## Storage and Transport of Wine

- After bottling, the bottles should be kept in an upright position for at least 10 minutes.
- Ideal bottle storage conditions are 15-25°C at 50-70% humidity.
- Keep the wine cellar free of insects.
- Bottles should be transported in an upright position.