



## NATURAL CORK STOPPER

The Natural cork stopper is recommended for wines that need to age in the bottle, satisfying the expectations of the world's leading winemakers and the most sophisticated wine lovers. It is a wholly natural product enhanced by advanced technology, which allows the wine to age in the best possible conditions.



AMORIM

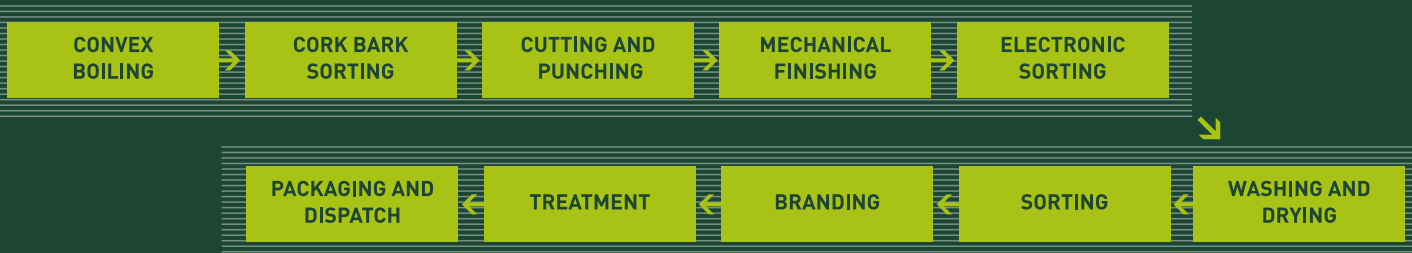
# Specifications

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 (1)	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.