



SPARK ONE[®]

So one.

Name: Spark One[®]

Target: sparkling wines for early consumption

Advantages: high performance, pressure resistance, user friendliness, robustness

Technology: Rate of Optimal Steam Application (ROSA[®])

Concept: Amorim Cork



AMORIM



S1



Tests	Characteristics	Specifications	
Physical-Mechanical	Length Diameter Ovalisation Moisture Specific weight Torsion moment Torsion angle Absorption Pressure resistance	$(l) \pm 0.8 \text{ mm}$ $(d) \pm 0.4 \text{ mm}$ $\leq \pm 0,3 \text{ mm}$ 4% - 9% 240 - 320 kg/m ³ $\geq 35 \text{ daN.cm}$ $\geq 30^\circ$ $\leq 25\% \text{ (average)}$ $\leq 6 \text{ bar}$	
Physical-Chemical	Dust content	$\leq 3 \text{ mg/cork}$	

All the advantages of Spark One®



SPARK ONE®

So one.



High pressure resistance

Spark One® guarantees excellent pressure resistance: possibly the most important factor for sparkling wines, which only retain their characteristic bubbles if the stopper provides a perfect seal. The Spark One® stopper is made of cork, a natural material with a unique, invaluable characteristic: its extreme elasticity. The secret lies in its peculiar cell structure, with around 40 million cells per cubic centimetre: this is what allows the stopper to be compressed to half its original size. Its perfect elasticity provides a matchless seal, which can also compensate for any irregularities in the bottle. Furthermore, a special elastomer is added to Spark One® stoppers, enhancing their elastic properties and reinforcing their sealing properties.



ROSA®

One of Spark One®'s most important features is the exclusive ROSA® system. Developed by Amorim over years of research, this system enables the prevention of the greatest problem in winemaking: the contaminant known as 2,4,6-trichloroanisole or TCA. ROSA® (Rate of Optimal Steam Application) removes TCA from cork granules, discs and stoppers, using controlled steam distillation. After the TCA is made volatile, it is removed using a proprietary extraction system: an unmatched curative strategy that has allowed Amorim Cork to defeat TCA. With Amorim's Spark One®, you can rest assured: your sparkling wine will have unbeatable organoleptic neutrality.



Mechanics

Amorim designed the Spark One® stopper to meet the specific requirements of sparkling and carbonated wines. We therefore created a stopper made of cork micro-particles which is a single piece: there are no discs, no separate parts, and it is completely smooth. Spark One® is a valuable ally, and not just in the wine cellar. As a "single-piece stopper", Spark One® provides excellent mechanical performance and is extremely easy to use. Its unique structure guarantees a perfect, stress-free uncorking as the stopper never breaks, crumbles or releases particles. A simple gesture is all that is needed to savour wine in its full, natural sparkle!



Robustness

This was the stopper the market demanded: a single piece, not divided into two or more parts, with high robustness. These precise demands were the basis for the design and creation of Spark One®, the cork stopper to accompany "everyday bubbles", the ideal technical solution for anyone wishing to guarantee the safety of their wine's organoleptic features. Spark One® offers, at a reasonable price, all of the technical and sensorial advantages which sparkling and carbonated wines require: above all, excellent pressure resistance and protection of the wine's aroma. The use of natural materials, one of Amorim's trademarks, is here accompanied by processing which provided perfect structural stability of the cork stopper, resulting from the technology employed: the cork micro-particles, com-

bined with a special elastomer. Spark One® can withstand variations in temperature and pressure thanks to its elasticity, and is able to perfectly preserve all of the wine's organoleptic features, even in the face of changing external conditions.



Eco-sustainability

The Spark One® stopper, like Amorim's other products, is made from cork, a natural material with inimitable characteristics. Fully insulating, elastic, resistant, cork protects the wine, defending its aroma. Furthermore, it is a renewable resource: its use is beneficial to the environment, as it is recyclable and non-polluting. The cork oak, from which cork is taken, is among the plants with the greatest capacity for retaining carbon dioxide, giving us oxygen. Amorim Cork has always been committed to protecting the ecosystem. Spark One® comes from, and respects, nature: it is the closest ally of your wine's naturalness, bringing together the most advanced technology, and protection of the environment.

Available sizes:

48 x 30.5mm



Production flowchart and instructions for use



Recommendations to the user

Selection and Storage of Cork 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.
- Order your corks for immediate or short-term 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 that the cork is slowly compressed to a diameter no less than 15.5mm.
- Ensure insertion of the cork is as quick as possible.
- For standard bottlenecks, the cork should be inserted to between 22 and 24mm from the top of the neck.
- Minimise moisture on the inside of the bottleneck.

Equipment Maintenance

- Ensure that all dust is removed using suitably placed airjets – particularly before inserting the cork stopper.
- 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 5 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

Food standards

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

