



TWIN TOP[®] STOPPER

The Twin Top[®] stopper is a technical cork stopper that is ideal for fruity wines and is recommended for wines not intended for long bottle ageing. Comprising an agglomerated body and a disc of natural cork at each end, it can be used on the same bottling lines as natural cork stoppers.

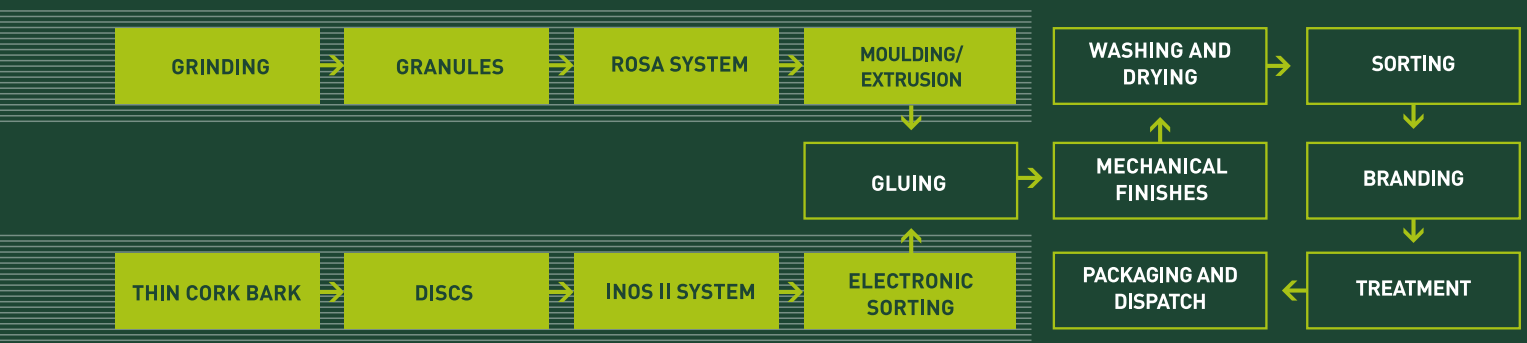


AMORIM

Specifications

TESTS	CHARACTERISTICS	SPECIFICATIONS
Physical-Mechanical	Length	$l \pm 1,0\text{mm}$
	Diameter	$d \pm 0,4\text{mm}$
	Ovalisation	$\leq 0,3\text{mm}$
	Moisture	4% - 9%
	Specific weight	250 - 330 Kg/m ³
	Extraction force	20 - 40 daN
Physical-Chemical	Peroxide content	$\leq 0,1\text{mg/cork}$
	Dust content	$\leq 3\text{mg/cork}$

Production Flowchart



Standard Dimensions

44 x 23,5 mm

39 x 23,5 mm

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.



U.I. Amorim Distribuição
U.I. Amorim Distribuição
U.I. PTK
U.I. Amorim Champagne
U.I. RARO



QUADRO DE REFERÊNCIA ESTRATÉGICO NACIONAL PORTUGAL 2007-2013



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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.
- A wine with high CO₂ may require a cork with a greater diameter 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.