
NATURAL CORK STOPPER

Powered by
Naturity 
by Amorim Cork

The natural choice

Natural whole cork stoppers are now even better with Naturity®, the world's most advanced anti-TCA technology. Delivering premium value with superior neutrality.

Natural cork stoppers, carved as a single piece, are recognized as the only true option for age-worthy wine, for centuries satisfying the expectations of the world's leading winemakers.

Naturity® is an advanced technology that removes TCA and other volatile compounds from cork without affecting its intrinsic physical-mechanical properties.

It is an entirely natural process applied to an entirely natural product.



SPECIFICATIONS

Physical – Mechanical

| | |
|--------------------|-------------------|
| Length (l) | Diameter (d) |
| l ± 0,7 mm | d ± 0,5 mm |
| Ovalisation | Moisture |
| ≤ 0,7 mm | 4% – 8% |
| Extraction force | |
| 15 – 45 daN | |

Chemical

| |
|--|
| Peroxide content |
| ≤ 0,1 mg/stopper |
| Dust content |
| ≤ 2 mg/stopper |
| SPME GC / MS / ECD |
| 2, 4, 6 – Trichloroanisol (TCA) |
| 99% < 0,5 ng/L (*) and 1% ≤ 1,0 ng/L |

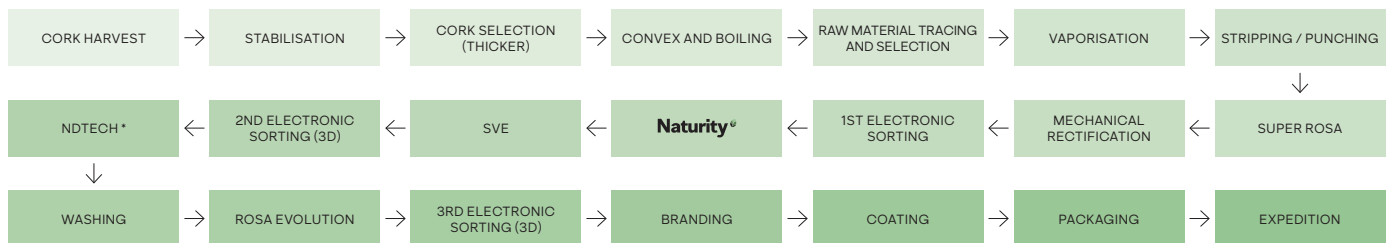
Visual

| |
|-------------------------|
| Visual grade (l) |
| ≥ -5% |
| CO ₂ balance |
| -288 g/stopper |

(*) Releasable TCA content at or below the 0.5 ng/L quantification limit; analysis performed in accordance to ISO 20752.

(l) Deviation with regard to reference sample. Stopper sampling methods as per ISO 2859 standard – Cork Products.

PRODUCTION FLOWCHART



(*) On demand.

FOOD STANDARDS

All Amorim Cork products comply with existing regulations and legislation (European and FDA — Food and Drug Administration) for products in contact with food.

RECOMMENDATIONS TO THE USERS

SELECTION AND STORAGE OF CORK STOPPERS

Amorim can calculate the required cork diameter by studying the internal profile of the bottleneck, the characteristics of the wine and the corking conditions. Order your cork stoppers for immediate use. These cork stoppers should be used within six months of the date of manufacture if the storage conditions are respected. Store the cork stoppers in their original packages, in a well-ventilated room with controlled temperature between 15°C and 25°C and 50% to 70% humidity. Do not leave boxes and/or bags open with surplus cork stoppers.

CORKING CONDITIONS

Ensure any dust is removed before corking.
 Ensure the cork is compressed smoothly, 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 should be at least 15 mm at 20°C.
 Don't leave the cork stoppers in the feeder as to avoid dust.
 Always use stoppers with a surface treatment suitable for the type of beverage, bottling process and selected bottle.
 A vacuum must be created in order to prevent internal pressures.

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 and bottle 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 12°-18°C at 50-70% humidity. Keep the wine cellar free of insects. Bottles should be transported in an upright position. The product must not be stored in a location exposed to sunlight, heated environment and in direct contact with the ground.



Please always check the most updated version of the technical sheet of the product you are using as the manufacturer reserves its right to implement product changes without prior notice.