

CORK STOPPERS

AGGLOMERATED WITH CORK DISCS, NATURAL, FINISHED

Cylinder of agglomerated cork with discs of natural cork on each end.

Manufactured according to UNE and SYSTECODE PREMIUM standards.

Recommended use: sparkling wines.

CHARACTERISTICS	PARAMETERS	SPECIFICATIONS
DIMENSIONS	Length	48 mm ± 0,5 mm
	Diameter	30,5 mm or 31 mm \pm 0,3 mm
	Disc thickness (2 discs)	10 – 12 mm
	Bevel height and base	3,5 – 4,5 mm
PHYSICAL	Mass (48x31mm)	8,4 – 10 g
	Cylinder humidity	4 – 9%
	Disc humidity	4 – 11%
	Torsion	≥ 7,5 daN/cm²
SENSORIAL	Smell	Neutral
CROMATOGRAPHIC	TCA	According to client's protocol

QUALITIES

We have all the standard qualities available. We can also customise the corks according to the specific quality of each client.

ANALYSIS METHOD

All analyses are carried out according to standards UNE 56921, UNE 56927, UNE 56928 and UNE 56929, and according to the Systecode control plan (International Code of Cork Stopper Manufacturing Practices).

Other parameters or analyses according to the specifications of each client.