

de María

The Cork Experience

CORK STOPPERS

MICRO-AGGLOMERATED, FINISHED



Agglomerated cork cylinder with 90% of its granules between 0.25mm and 2.5mm.

Manufactured according to UNE and SYSTECODE PREMIUM standards, and Regulations CE 1935/2004.

Recommended use: *tables wines, fast-rotation wines and young wines.*

CHARACTERISTICS PARAMETERS

SPECIFICATIONS



DIMENSIONS

Length

38 to 49 mm $\pm$ 0,5 mm

Diameter

23,5 to 24 mm $\pm$ 0,3 mm



PHYSICAL

Density

240 - 350 Kg/m³

Humidity

3 - 8%

Capillarity

$\leq$ 2,5 mm

Extraction force

15 - 45 daN

Immediate diametral recovery

$\geq$ 86%

5 minute diametral recovery

$\geq$ 90%

1 hour diametral recovery

$\geq$ 95%

Deagglomeration

Non-existent



SENSORIAL

Smell

Neutral



CROMATOGRAPHIC

TCA

According to client's protocol



CHEMICAL

Residual oxidants

Negative

QUALITIES

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

ANALYSIS METHOD

All analyses are carried out according to standards UNE 56933, UNE 56927, UNE 56928, UNE 56929 and UNE 56930, and according to the Systecode control plan (International Code of Good Cork Stopper Manufacturing Practices).

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

For more information:

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