






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

CHARACTERISTICS	PARAMETERS	SPECIFICATIONS
 DIMENSIONS	Length Diameter	38 to 49 mm ± 0,5 mm 23,5 to 24 mm ± 0,3 mm
 PHYSICAL	Density Humidity Capillarity Extraction force Immediate diametral recovery 5 minute diametral recovery 1 hour diametral recovery Deagglomeration	240 – 350 Kg/m³ 3 – 8% ≤ 2,5 mm 15 – 40 daN ≥ 86% ≥ 90% ≥ 95% 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 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.