

Product specification

Microgranulated
cork stopper
NEUTROCORK
PREMIUM HIGH TECH®

AMORIM
**PER
FOR
MAN
CE**



Neutrocork Premium High Tech®

Neutrocork Premium High Tech® stopper is the latest evolution of the Neutrocork® stopper, that ensures a perfect performance for short / medium rotation wines (12/24 months). This new generation technical stopper exploits a patented steam sanitation system named R.O.S.A. High Tech®, born from the evolution of the previous R.O.S.A.® system, that ensures a deeper treatment into the cork's cellular structure, removing the undesirable volatile substances, while maintaining unchanged the natural characteristics of cork.

Although composed of microgranules, it doesn't contain any expanding plastic substance. This expedient allows Neutrocork Premium High Tech® stopper to pass the most selective and scrupulous tests, as it has a high structural stability and an elevated physical / mechanical performance, resulting from its composition of same size microgranulated cork, pressed into individual molds.



Guaranteed by Filipe Loureiro
Industrial Director



Strong points Neutrocork Premium High Tech®

- Microgranulated of 1/2 mm, with high elastic proprieties without the use of microspheres.
- Patented sanitation system named R.O.S.A. High Tech® that uses high temperature steam.
- Total traceability.
- Chemical analysis for TCA/TBA compounds by chromatography in different steps of the production process.
- Sensorial analysis for the identification of the off-flavours.
- Stopper composition: 80% of cork granulate and 20% of glue material, suitable for the alimentary use.



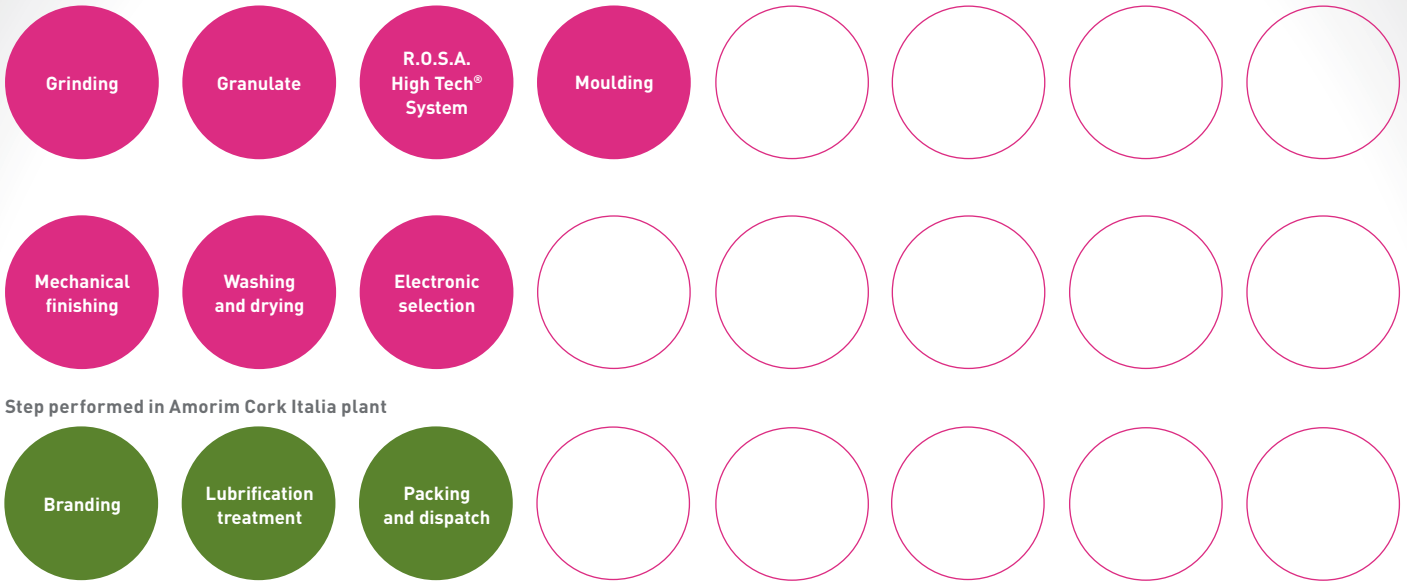
Specifications

Standard size	Class	Tests	Characteristics and tolerances
38 × 24 mm	Premium	Physical - Mechanical	Length ± 1,0 mm
44 × 24 / 25,5 mm			Diameter ± 0,4 mm
		Physical - Chemical	Ovalisation ≤ 0,3 mm
			Moisture 4% – 9%
			Specific Weight 240 – 320 kg / m ³
			Peroxide content ≤ 0,1 mg / cork
			Dust content ≤ 1,5 mg / cork
			TCA content ≤ 0,5 ng / l

Type of Bottle	Colour	Branding	Head / Washer	Orientation
Bordeaux bottle	Clean 2000 Premium	Body		French / Italian
Rhône bottle		Fire		
	Laser			
		Ink		French / Italian

Production flowchart

Body processing



Recommendations for the user

Selection and storage of the corks

- Check that the size of the cork is appropriate for the volume of the neck, for the features of the wine, for its possible overpressure, for the bottling conditions, storage and consumption.
- Order the corks for immediate use: do not keep them in stock for over 6 months.
- Keep the corks in a well-ventilated room with controlled temperature (between 15° and 25° C) and humidity (between 50 and 70%).

Bottling

- Make sure the cork is compressed slowly, to a diameter of no less than 15,5 mm.
- Make sure that the cork insertion is as quick as possible.
- Minimize moisture inside the neck of the bottle during the bottling.

Management of the equipment

- During bottling, especially before inserting the cork, make sure that the equipment is kept clean from residual dust by using appropriate air jets.
- Check if there is a proper alignment of plunger and location ring.
- Ensure that the corking machine operates smoothly, especially during compression.
- Clean regularly the equipment in contact with the stoppers, with chlorine-free products.
- Ensure the perfect setup of the equipment, depending on the type of cork to be used.

Wine storage and transport

- After bottling, keep the bottle upright for a minimum of 5 minutes.
- Store the bottles at temperatures between 15° and 25° C and humidity between 50 – 70%
- Keep the wine cellar free of insects and of strongly aromatic and volatile substances.
- Bottles should be preferably transported in vertical position.

Food Standard Regulation

- All Amorim Cork Italia products strictly comply with the national and European Union regulations for materials in contact with food.

