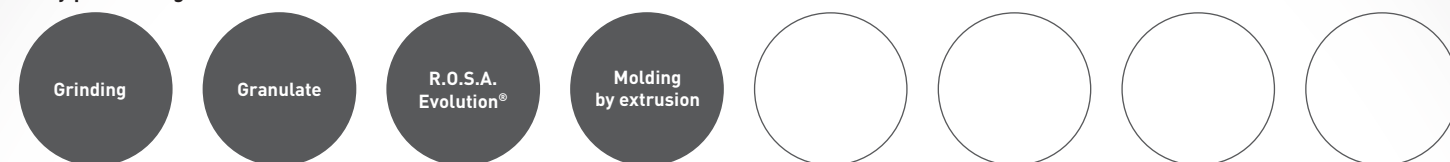
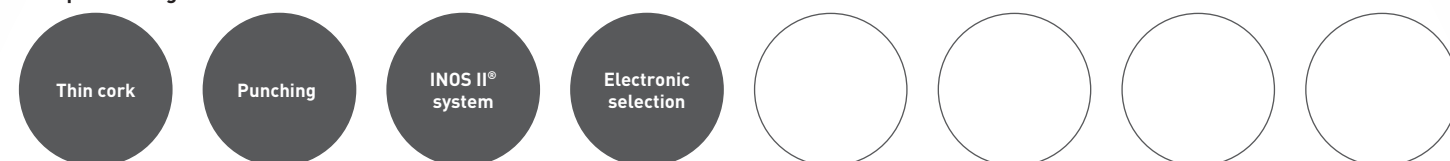


Production flowchart

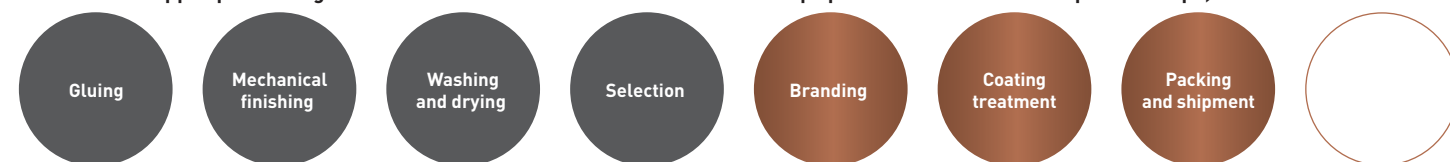
Body processing



Disc processing



Assembled stopper processing



Steps performed in Portocork plant in Napa, CA



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 15,0 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 centering 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 Portocork products strictly comply with the United States and European Union regulations for materials in contact with food.

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Product specification

TWIN TOP (1 + 1)[®] Technical Cork Stopper

Portocork
PERFORMANCE



Twin Top (1 + 1)[®]

Portocork's 1+1 technical cork consists of a body composed of cork granules treated with our proprietary "R.O.S.A.[®]" anti TCA curative process (steam distillation of cork granules), with a high quality natural cork disc at each end. Each natural cork disc undergoes our exclusive and patented INOS II[®] process which neutralizes whole cork discs and eradicates TCA and other potential off-flavors for maximum sensory performance.

Portocork 1+1 technical corks are recommended for wines which will be consumed within 5 years of aging.



Portocork strong points

- Granulate, from 3 to 7 mm.
- R.O.S.A.[®] patented treatment of the granulated body, with strong extractive power of volatile compounds.
- Disc treatment with the exclusive INOS II[®] system for the elimination of the unpleasant volatile substances from the surface and from the pores of the cork.
- Total traceability.
- Chemical analysis for TCA / TBA compounds by chromatography in different steps of the production process.



Specifications

Standard size	Class	Tests	Characteristics and tolerances
38 × 24 mm 44 × 24 / 25,5 mm	Performance	Physical - Mechanical	Length ± 1,0 mm Diameter ± 0,5 mm Ovalization ≤ 0,7 mm Moisture 4.5% – 7% Specific Weight 240 – 320 kg / m3
		Physical - Chemical	Peroxide content ≤ 0,1 mg / cork Dust content ≤ 3 mg / cork TCA content ≤ 1,0 ng / l

Type of Bottle	Color	Branding	
Bordeaux bottle Rhône bottle Burgundy bottle	Nova Natural	Body Fire Laser Ink	Tops Fire Laser