

Production flowchart



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

NATURAL
Cork Stopper

Portocork
PREMIUM

Portocork

Premium® Natural Cork

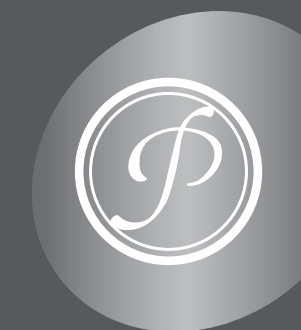
Portocork PREMIUM Natural cork stoppers are intended for all wine aging periods. Available in a full range of grades/sizes from near visually flawless (for luxury wines meant to age for extended periods) to value priced for faster rotation wines. Each grade is available in our standard "NOVA" or "Natural" wash or by special order in our exclusive "ECO" Washing.

Portocork PREMIUM stoppers represent the best application of the Portocork processing principles that, in addition to managing the whole supply chain from the forest to the finished product, make use of all the preventive and curative processes developed over the last several years. Inclusive of our patented R.O.S.A. Evolution® system, the latest frontier in creating a stopper with unparalleled sensory quality which has been applied from the beginning of 2010 to all the production of natural cork stoppers.



Portocork strong points

- Total traceability from the plant to the finished product.
- Convex - VCT boiling and vaporization.
- Chemical analysis for TCA/TBA compounds by chromatography in different steps of the production process.
- Sensorial analysis for the identification of the off-flavors.
- 100% Treatment with R.O.S.A Evolution®.
- Lubrication suitable for horizontal storage.



Specifications

Standard size	Class	Tests	Characteristics and tolerances
38 x 24 mm	Premium	Physical - Mechanical	Length ± 1,0 mm
45 x 24 mm			Diameter ± 0,5 mm
49 x 24 mm			Ovalization ≤ 0,7 mm
54 x 24 mm			Moisture 5% - 7.5%
		Physical - Chemical	Specific Weight 240 - 320 kg / m3
			Peroxide content ≤ 0,1 mg / cork
			Dust content ≤ 3 mg / cork
			TCA content ≤ 1,5 ng / l

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

Portocork