Portocork

CWINE

[CWINE] is the solution to wineries growing necessity for consistency, control and confidence that every cork will deliver their product in the way it was intended.

[CWINE] is the optimal cork for honoring winemakers work

- Gives the winemaker true control over the evolution and aging process of wine in the bottle
- Guaranteed TCA free below quantifiable levels*
- Innovative processing technologies yielding proven results with THOR supercritical Co2 extraction process

*Releasable TCA <.3 ng/L

CONSISTENCY

Each cork is individually molded with TCA eradicated to unquantifiable levels, along with 150 other undesirable aromatic compounds

CONTROL

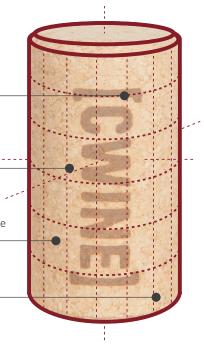
Offering 3 different Oxygen Transfer Rates to suit the target wine style

CONFIDENCE

Each cork is individually guaranteed to meet specifications and deliver absolute sensory performance

CUTTING EDGE

TD3 and THOR Technology









Technology behind the cork



Controlled Oxygen Transfer Rates



Consistent sealing properties with optimal dimensional return



Sensory neutrality assured

hortechnology

• Super Critical CO, extraction process

- Create phase change in Carbon Dioxide with precise control of temperature and pressure
- Super Critical CO₂ is propelled through the cork granules
- Carbon Dioxide is sanitary, efficient and allows for a neutral extraction

Permeability under control



Individually molding each cork with 0.5 – 2mm granules gives the ability to control the level of Oxygen Transfer at 3 specific ranges, guaranteeing coherence of OTR from bottle to bottle.

microlitres/day

[CWINE]1

OTR

1.9 [CWINE]2

[CWINE]3

[CWINE]1

The solution for wines with higher oxygen requirements. [CWINE]1 allows wine to be approachable sooner and is ideally used for faster rotation wines.

[CWINE]2

Ideal for wines where medium aging potential is anticipated. [CWINE]2 allows wines to continue to evolve and grow in complexity.

[CWINE]3

The optimal closure for long aging wines which require a slow evolution in bottle. [CWINE]3 is the perfect closure for wines needing aroma protection and minimal oxygen exposure.

PERMEABILITY

























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