



Technical specifications



Guaranteed TCA free below quantifiable levels (releasable TCA <0.3 ng/L).



Excellent sensory neutrality. Eradication of more than 150 negative aromatic compounds.



Technical cork certified with a minimum cork content of 75%.



Consistent oxygen transfer rate guaranteed in each bottle (3 μ l O₂/day), fostering a homogeneous wine evolution.



Excellent sealing and protection for liquids with an optimal dimensional return.

Portocork

[COMPAS]



CHARACTERISTICS		VALUES		SPECIFICATION	METHODOLOGY
DIMENSIONAL	LENGTH	Nom. value	mm	± 0.5	UNE 56923
	DIAMETER	Nom. value	mm	± 0.3	UNE 56923
PHYSICAL	DENSITY	265	Kg/m ³	± 15	UNE 56922
	RESIDUAL DUST	0.001	g/stopper	Max.	UNE 56923
	WATER ABSORPTION	6	% Δ weight	Max.	MI 98 IN CC
	CORK PERCENTAGE	75	%	Min.	T-IF-02
MECHANICS	DIMENSIONAL RECOVERY (1h)	92	%	Min.	UNE 56922
	TORQUE	44	daN.cm	Min.	MI 89 IN CC
	TORSION ANGLE	30	Grade	Min.	MI 89 IN CC
	COMPRESSION FORCE	155	daN	± 15	88 IN CC
	INSERTION FORCE	55	daN	± 10	88 IN CC
	EXTRACTION FORCE	20	daN.cm	± 4	MI 99 IN CC
	PRESSURE (20°C)	7	Bar	Max.	MI 96 IN CC
CHEMICAL	RESIDUAL PEROXIDE	0.2	mg/stopper	Max.	UNE 56929
MICROBIOLOGICAL	BACTERIA	30	UFC/stopper	Max.	UNE 56923
	MOLD AND YEAST	10	UFC/stopper	Max.	UNE 56923
PERMEABILITY	O.T.R.	3	µl O ₂ /day		Oxo-Luminescence
SPME/ GC/ MS ANALYSIS	2,4,6 -TCA	< L.Q. (*)	ng/L	Individual	UNE 56930
	2,3,4,6 -TeCA, PCA, Guayacol, Geosmina, Octanol, metilisoborneol, 2- isopropil-3metoxipirazina		ng/L	< LD	External
SENSORY	SENSORY DEVIATION	AQL 0.65. Method: water maceration.			

(*) LQ: Quantification limit : <0.3 ng/L

Storage Recommendations

The recommended storage time and use of the stoppers is of 6 months since the manufacturing date. Storage should be under original packaging. Avoid the cork stoppers from coming into contact with chemical products, pesticides, fungicides, chlorine-based sanitary products and treated wooden structures (in particular PCP- Pentachlorophenol's). Do not store directly on the floor. Do not expose to sunlight, even through glass. Please do not hesitate to contact us with any comments or questions at info@portocork.com.

The products used for the manufacturing of this product do not contain genetically modified organisms (GMOs) or allergens.

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