

◆ **ICON** ◆
CERTIFIED

UTILIZING NDtech

A large, dark gray, stylized letter 'P' that serves as a background for the Portocork logo. It has a thick, elegant stroke with a circular loop at the top.

Portocork

The first name in cork.



AN UNPRECEDENTED **QUALITY**
CONTROL LEVEL THAT EFFECTIVELY
ELIMINATES THE **RISK OF CORK TAIN**

THE FUTURE OF CORK IS UNVEILED

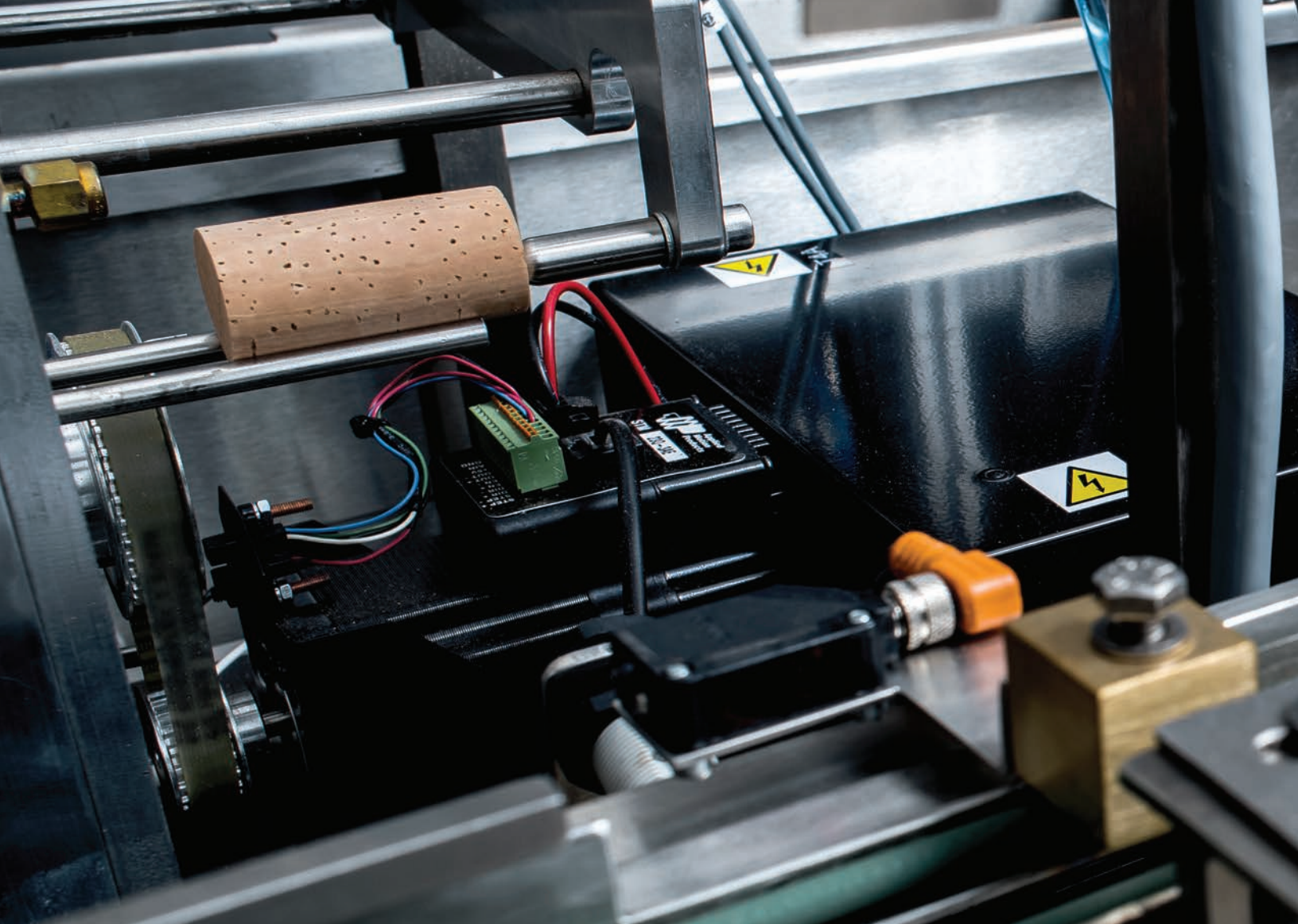
As the leading supplier of natural cork, we have always made it a priority to provide the highest quality product to our customers. Now, with the launch of our **ICON CERTIFIED** screening process we are taking it to a whole other level. With **ICON CERTIFIED** utilizing NDtech, we are able to screen each cork in a matter of seconds to single out and remove any that may have a detectable amount of TCA. With this new technology, we are able to offer the world's first natural cork with a non-detectable TCA guarantee.*

WITH **ICON CERTIFIED** UTILIZING NDTECH,
WE ARE ABLE TO **SCREEN EACH CORK** IN A
MATTER OF SECONDS TO SINGLE OUT AND
REMOVE ANY THAT MAY HAVE A DETECTABLE
AMOUNT OF TCA

What you get is natural cork with an unprecedented quality control level that effectively eliminates the risk of cork taint by ensuring that if any TCA remains present in the cork, it is below the detection threshold of 0.5 nanograms/liter.*

ICON CERTIFIED, utilizing NDtech screening, coupled with our existing preventive, curative and quality control methods will provide a risk-free stopper... guaranteed.*

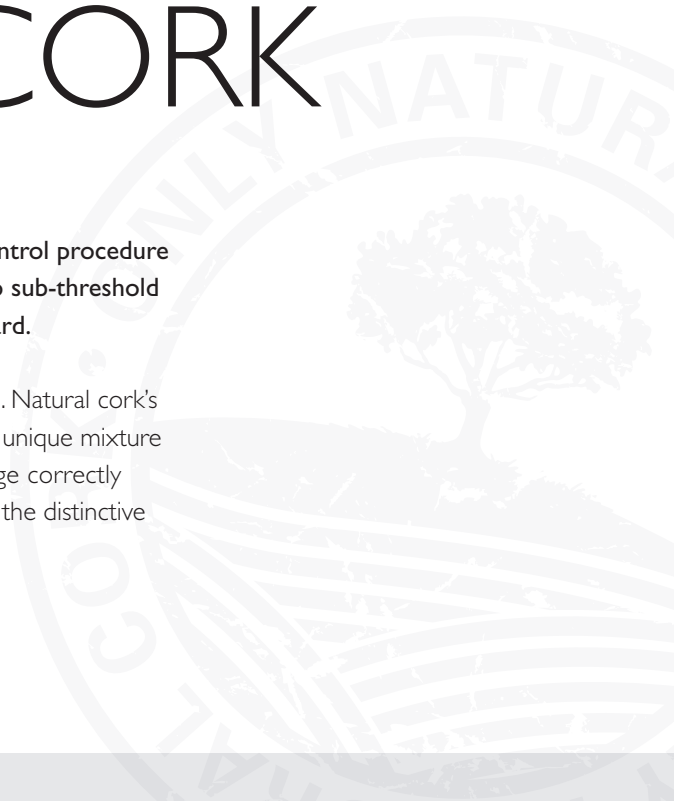
*releasable TCA content below the 0.5 ng/L quantification limit; analysis performed in accordance to ISO 20752



NATURAL CORK

No wine stopper producer has ever been able to ensure a quality control procedure for natural cork stoppers that both fosters the elimination of TCA to sub-threshold levels and then individually confirms that each cork meets this standard.

You can't beat natural cork when choosing the best seal for a fine wine. Natural cork's elasticity ensures an inviolable seal, while its cellular structure harbors a unique mixture of oxygen and complex phenolic compounds that enables wines to age correctly in the bottle, which reinforces their antioxidant properties and delivers the distinctive qualities that are valued throughout the world.



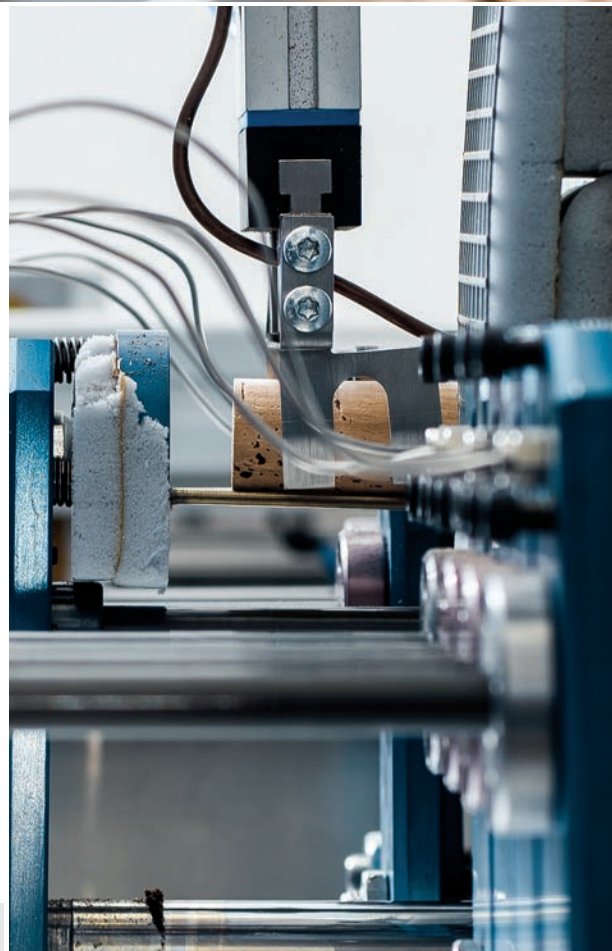


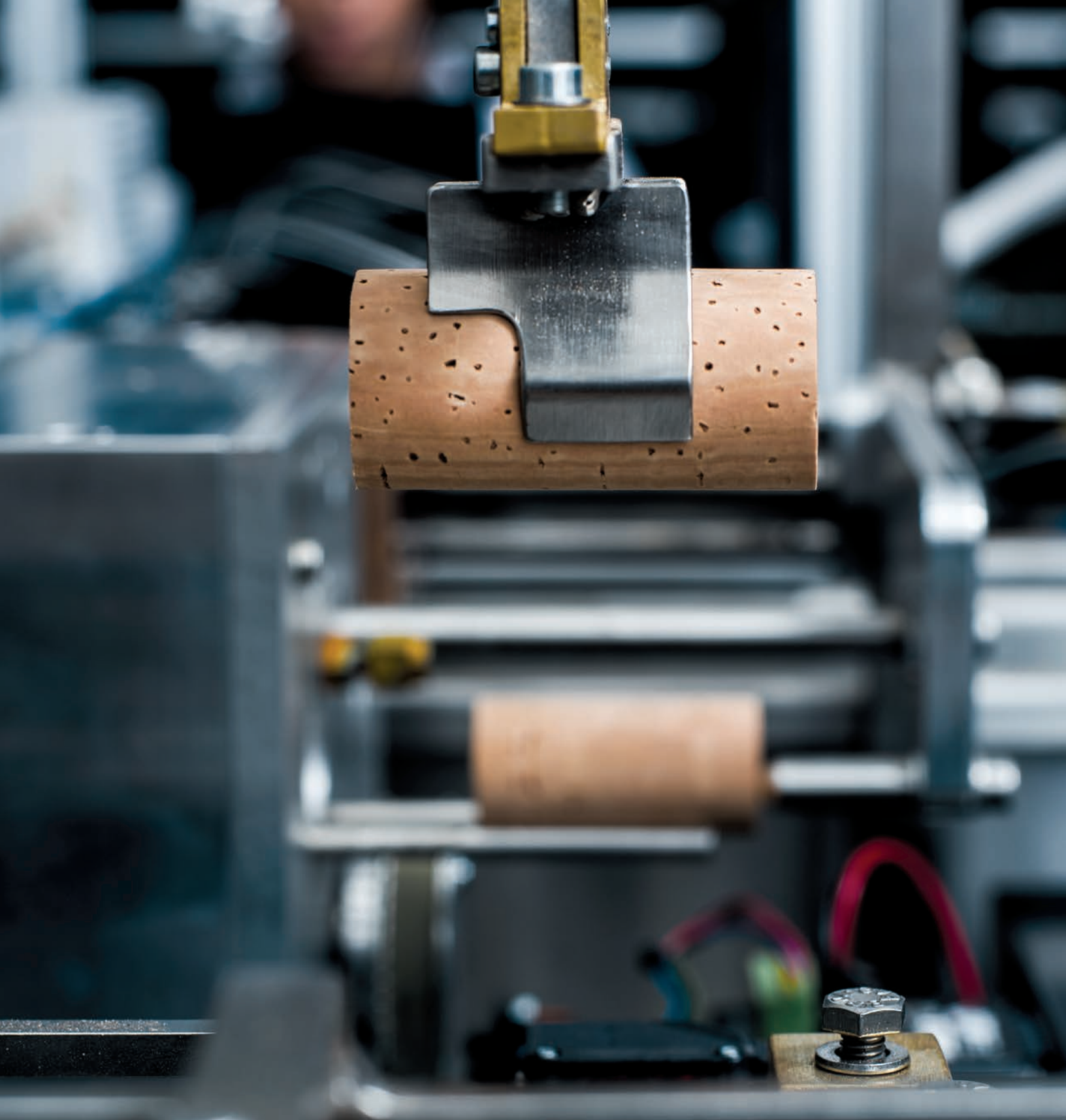
THROUGH ADVANCES IN **SCIENTIFIC KNOWLEDGE**
AND **TECHNOLOGICAL INNOVATION**,
IT HAS BEEN POSSIBLE TO PROGRESSIVELY
ELIMINATE CORK WITH DETECTABLE TCA

Artificial stoppers - such as plastic or aluminum screw caps - are unable to match natural cork's remarkable qualities and render wines more prone to wine faults such as oxidation and reduction, respectively.

However, as with any other product, cork is subject to maladies. In particular, the eventual presence of the naturally occurring chemical compound TCA (2, 4, 6-Trichloroanisole) that may arise in many other contexts, including drinking water, coffee, beer, vegetables, fruit, wood and soil.

Through advances in scientific knowledge and technological innovation, it has been possible to progressively eliminate cork with detectable TCA.





EACH CORK IS **TESTED** FOR TCA IN SECONDS



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As a technology driven company, we have stood at the forefront of this process, through application of rigorous production standards and certified quality control methods that follow the same statistically-relevant sampling protocol used by the U.S. Armed Forces.

ICON CERTIFIED utilizing NDtech, is the latest step in this process and constitutes the ultimate screening tool to combat TCA based on the deployment of fast chromatography to deliver the world's first natural cork with a non-detectable TCA guarantee.* Each cork is tested for TCA in seconds versus existing chromatography machines which require up to 14 minutes for each batch of corks. **The level of precision necessary to meet this standard is astounding, given that 0.5 nanograms/liter is equivalent of one drop of water in 800 Olympic-size swimming pools.** Any cork with more than 0.5 nanograms of TCA per liter* (parts per trillion), will be automatically removed from the supply chain. **As a result, all corks processed are non-detectable TCA guaranteed.***

Against the backdrop of growing market consolidation of natural cork as the preferred closure for fine wines, **ICON CERTIFIED** will revolutionize the wine packaging sector:

*releasable TCA content below the 0.5 ng/L quantification limit; analysis performed in accordance to ISO 20752



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