Champagne Stoppers

Portocork

Champagne stoppers are designed specifically to meet the unique needs of champagne and sparkling wine producers.

Portocork's sparkling cork stopper has achieved recognition for bottling the most prestigious champagnes and sparkling wines from around the globe. A result of intense scientific and technological research, Portocork's champagne stoppers have the highest levels of physical, chemical and enological performance.

PRODUCTION FLOWCHART

1 · THIN CORK BARK

2 · DISCS

3 · INOS II SYSTEM

A · GRINDING

4 · TCA CONTROL *by* GC/MS

B · GRANULES

5 · ELECTRONIC SORTING

C · MOULDING

6 · GLUING

7 · MECHANICAL FINISHES

8 · TCA CONTROL *by* GC/MS

9 · BRANDING

10 · TREATMENT

11 · PACKAGING *and* DISPATCH

SPECIFICATIONS

PHYSICAL MECHANICAL TESTS	SPECIFICATIONS
Length (l)	l ± 0.5 mm
Diameter (d)	d ± 0.5 mm
Ovality	≤ 0.3 mm
Moisture	4% – 9%
Average Weight (x)	x ± 0.8 g
Specific Weight	270 ± 30 Kg/m^3
Disc Thickness	1st ≥ 4.5 mm/2nd ≥ 5.5mm
Torsion Moment	≥ 35 daN.cm
Torsion Angle	≥ 35°

PHYSICAL CHEMICAL TESTS	SPECIFICATIONS
Dust Content	≤ 1 mg/cork

TCA TEST USING GC/MS	SPECIFICATIONS
	< 99% ND
	1% <1.0 PPT

VISUAL TEST	SPECIFICATIONS
Visual Grade (2)	Reference >
	Deviation -5%

CHECKLIST FOR WINERIES

Selection and Storage of Corks

- Portocork can calculate the required cork diameter from the volume of the neck of your bottle.
- Corks should be ordered for immediate or quick use.
- Store in a well-ventilated room with controlled temperature between 15ºC and 20ºC and 50% to 70% humidity.

Inserting the Cork

- Ensure that the cork is slowly compressed to a diameter of no less than 15.5 mm.
- The cork should be inserted as quickly as possible.
- For standard bottlenecks, the cork should be inserted to 1 mm below the top of the neck.

Storage and Transportation of Wine

- After bottling, keep wine upright for a minimum of 5 –10 minutes.
- Ideal bottle storage conditions are 15–20°C at 50%–70% humidity.
- Keep the wine cellar clean and free of pests.
- Bottles should always be kept in an upright position.

Maintaining Equipment

- Maintain the corker jaws free of nicks and signs of wear.
- Ensure proper alignment of plunger and location ring.
- Ensure corking machine operates smoothly, especially during compression.
- Clean all cork-handling surfaces regularly with chlorine-free products.

Standard Dimensions

- 48 x 30.5 mm
- 48 x 31 mm
- 47 x 29.5 mm

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