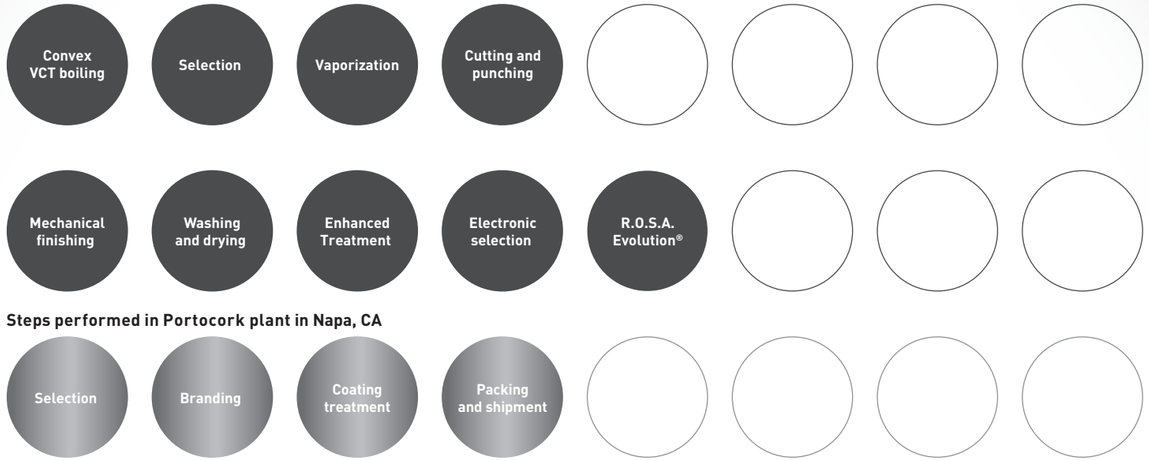
Production flowchart



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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Please always check the update status of the specification, as we reserve the right to implement product changes without prior notice.

Product specification

ENHANCED®
Cork Stopper

Portocork
PREMIUM

Portocork

Enhanced® Natural Cork

ENHANCED® cork stoppers are natural corks created by utilizing a high-tech production process which ensures high technical performance in a visually pleasing appearance. ENHANCED® stoppers provide excellent sealing and wine preservation over time. Its coating treatment is obtained through a water-based colmation process which fixes cork dust to the stopper lenticels, further enhancing the sealing capability of the product in addition to the visual appearance. This innovative production method allows a complete adhesion of the coating and particles without any migration to the wine. The ENHANCED® stopper is therefore an excellent choice for those who look for the security and the prestige of a natural cork, at an extremely competitive price.

pm PREMIUM®

Enhanced® 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 various steps of the production process.
- Sensorial analysis for the identification of the off-flavors.
- 100% Treatment with R.O.S.A Evolution®.

Specifications

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

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

Portocork