

Product specification

NATURAL

Cork Stopper

now treated with Naturity®

*P*ortocork PREMIUM



Naturity 

Naturity

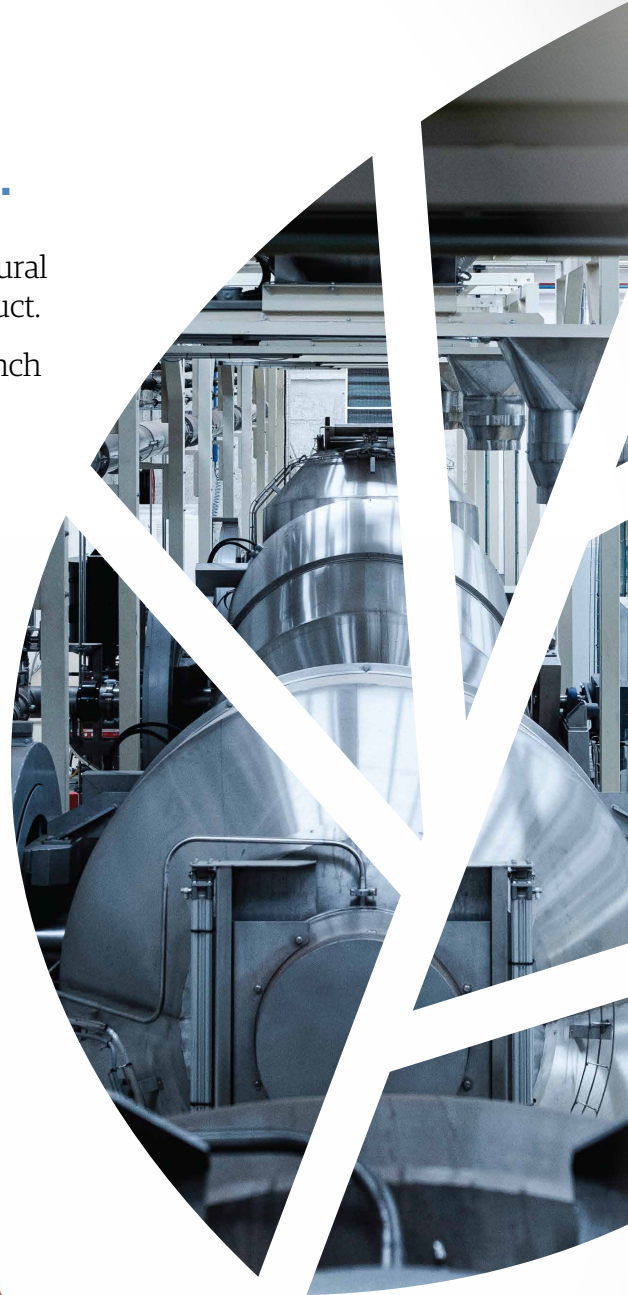
The world's greenest and most effective TCA removal technology for natural corks.

The world's greenest and most effective anti-TCA technology for natural corks. An entirely natural process applied to an entirely natural product.

Portocork's parent company partnered with NOVA University to launch Naturity®, the most recent technology to maximize the performance of natural cork stoppers by defeating TCA and other sensory deviation compounds.

Thanks to an optimized process that combines pressure, temperature, purified water and time, Naturity® separates TCA molecules from cork's cellular structure, keeping the crucial features of this unique material intact and its remarkable performance, essential to the protection and evolution of the wine, untouched.

We believe that balancing Nature and Technology is the way forward to create some of the strongest product propositions available in the industry. With Naturity®, we wrap cork's unbeatable cellular structure around sophisticated technology while respecting Nature's remarkable work.



Premium® Natural Cork

Made from a single piece of 100% natural cork, this iconic wine stopper is the perfect match for the world's best wines, and the closure of choice for the world's leading winemakers and the most sophisticated wine lovers. Our top-of-the-range product is the ideal closure for premium wines, which may need to age in the bottle, playing a critical role in their evolution.

The industry's best natural cork stoppers are now even better thanks to Naturity®, the world's latest anti-TCA technology, and the culmination of years of research and development. A milestone in our fight against sensory-deviation compounds, Naturity® delivers premium value with superior neutrality.



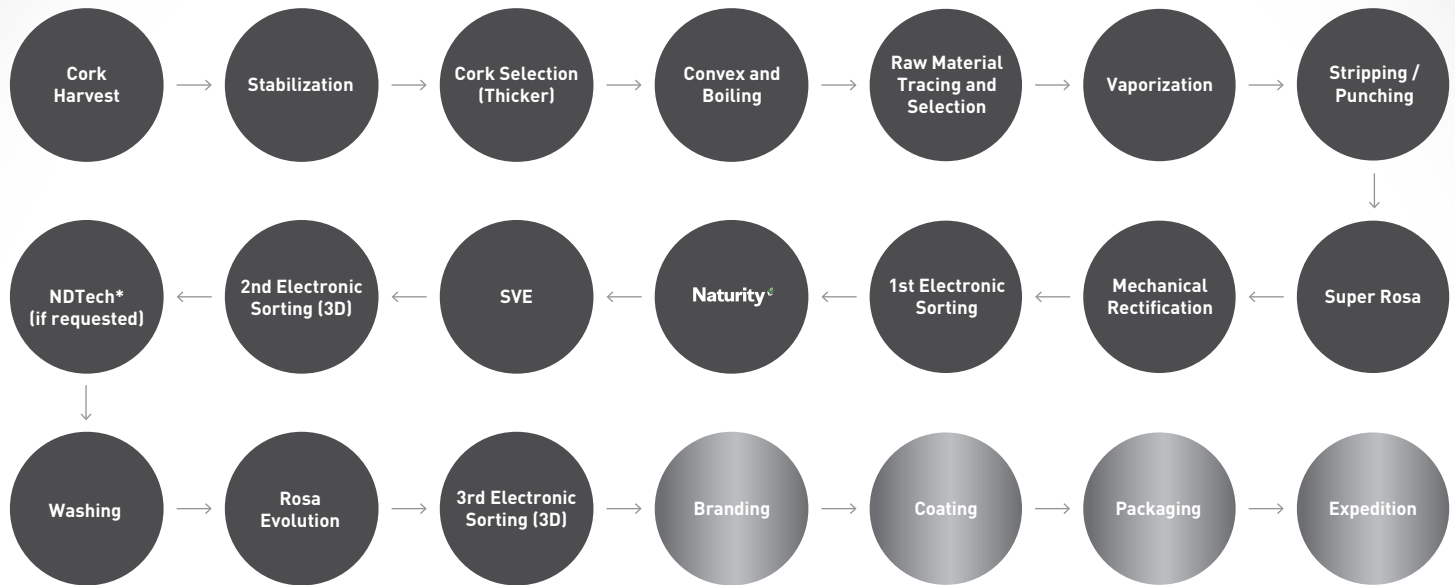
Specifications

Standard size	Class	Tests	Characteristics and tolerances
38 × 24 mm	Premium	Physical - Mechanical	Length ± 0,7 mm
45 × 24 mm			Diameter ± 0,5 mm
49 × 24 mm			Ovalization ≤ 0,7 mm
54 × 24 mm			Moisture 4% – 8%
			Specific Weight 240 – 320 kg / m ³
		Physical - Chemical	Peroxide content ≤ 0,1 mg / cork
			Dust content ≤ 2 mg / cork
			TCA content ≤ 1,0 ng / l

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

Portocork

Production flowchart



Steps performed in Portocork plant in Napa, CA

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 to a diameter between 15 – 15.9mm (no less than 15mm).
- 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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