



This natural stopper is the result of individual non-destructive inspection for sensory neutrality (DS100 and DS100+ technology) and structural quality (X100 technology), removing stoppers with extreme permeability values, from the batch, values that cannot be detected and removed by other existing physical methods.

## **TECHNICAL SPECIFICATIONS**

SCOPE AND DEFINITIONS

- I Sample applicable to lots up to 250.000 corks.
- II Lot set of cork stoppers ready for use in the wine bottling line, produced on the same occasion, with similar traceability that will respond to a particular order.

Test	Method	Nr of Corks	Specification	AQL
Visual Grade	Internal	100	According to Reference	N.A.
Moisture Content	ISO 9727-3; ISO 2859; ISO 16420	32	5-8%	4,0
Length	ISO 9727-1; ISO 2859; ISO 16420	32	± 0,7mm	4,0
Diameter	ISO 9727-1; ISO 2859; ISO 16420	32	± 0,4mm	1,5
Density	ISO 2859; ISO 16420	32	140-200 kg/m <sup>3</sup>	1,5
Sensory Analysis	Internal - DS100	100% of the lot	Neutral	N.A.
Releasable TCA	ISO 20752	150	100% ≤ 1,0ng/L	N.A.
Oxidants	Internal	9	≤1,0 mg/cork	N.A.
Extraction force	ISO 9727-5; ISO 2859	20	18-40daN (a)	N.A.

(a) – Adjusted to the Cork size | N.A. – Not Applicable

## Available Washes: Nat

Carbon Balance Carbon (Kg CO2 per thousand cork stopper)

| -550 to -300 | Scenarios for carbon sequestration in the Montado range from 7.7 to 14 ton (CO2) /ha /year

15 February 2024



