

Augmented neutrality

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AMORIM CORK

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Our world is cork

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NEUTROC RK

Micro granules, super power

Functional, accessible, and with impeccable sustainability credentials - each stopper shows a balance of up to - 392 g of CO₂ – Neutrocork® is recommended for fast-rotation wines.

Neutrocork® offers great structural stability, resulting from a uniform-sized micro cork granule composition pressed into individual molds. With an attractive appearance and easy extraction, it is the choice of thousands of wineries around the world.

AMORIN

NEUTROC®RK Premium

The evolution of neutrality

Featuring Xpür®, Neutrocork® Premium is one of the latest generation technical stoppers and one of the world's most competitive micro agglomerated stoppers. Including a minimum of 80% real cork granule composition, it offers great structural stability combined with high sustainability credentials and non-detectable TCA performance.







All Neutrocork® Premium and Qork® stoppers now feature Xpür®, the world's most advanced and greenest micro agglomerated anti-TCA technology.

Amorim's R&D has partnered with the field's leading experts to bring supercritical fluid technology well into the 21st Century, launching Xpür® the world's greenest and most efficient anti-TCA technology for micro agglomerated corks.

A highly effective process, the Xpür® system cleanses cork using less energy, creating a positive impact on the planet. This groundbreaking process allows for the removal of TCA and other sensory-deviation molecules that may exist in the granules, without compromising cork's natural properties. At the molecular level, cork's elastic, physical mechanical features remain intact, without the need to use any artificial components.



AMORIM CORK

RECOMMENDATIONS TO THE USERS

SELECTION AND STORAGE OF CORK STOPPERS

Amorim can calculate the required cork diameter by studying the internal profile of the bottleneck, the characteristics of the wine and the corking conditions. Order your cork stoppers for immediate use. These cork stoppers should be used within six months of the date of manufacture if the storage conditions are respected. Store the cork stoppers in their original packages, in a well-ventilated room with controlled temperature between 15°C and 25°C and 50% to 70% humidity. Do not leave boxes and/or bags open with surplus cork stoppers.

CORKING CONDITIONS

Ensure any dust its removed before corking.

Ensure the cork is compressed smoothly, to a diameter no less than 15,5 mm.

Ensure insertion of the cork is a quick as possible.

For standard bottlenecks, the cork should be inserted to $1\,\mathrm{mm}$ below the top of the neck.

Minimise moisture on the inside of the bottleneck.

Headspace should be at least 15 mm at 20°C.

Don't leave the cork stoppers in the feeder as to avoid dust.

Always use stoppers with a surface treatment suitable for the type of beverage, bottling process and selected bottle.

A vacuum must be created in order to prevent internal pressures.

Please always check the most updated version of the technical sheet of the product you are using as the manufacturer reserves its right to implement product changes without prior notice.

EQUIPMENT MAINTENANCE

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. Ensure the equipment is suited to the cork and bottle used.

STORAGE AND TRANSPORT OF WINE

After bottling, the bottles should be kept in an upright position for at least 10 minutes. Ideal bottle storage conditions are 12°-18°C at 50-70% humidity.

Keep the wine cellar free of insects.

Bottles should be transported in an upright position.

The product must not be stored in a location exposed to sunlight, heated environment and in direct contact with the ground.







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