



## 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 is removed before corking.

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

Ensure insertion of the cork is as quick as possible.

For standard bottlenecks, the cork should be inserted to 1 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.

### EQUIPMENT MAINTENANCE

Maintain the corkscrew 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.

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.

# AUGMENTED NEUTRALITY

QORK is the most sophisticated microagglomerated cork stopper, brought to you by Amorim, the world's largest producer of these new generation wine closures.

# Qork

The technicality of nature



U.J. Amorim Distribuição  
U.J. PTK  
U.J. Champcork  
U.J. Top Series  
U.J. Equipar  
U.J. De Sousa

VERSION 01/2018 [www.amorimcork.com](http://www.amorimcork.com) | [marketing.ai@amorim.com](mailto:marketing.ai@amorim.com)



SPECIFICATIONS

TESTS	CHARACTERISTICS	SPECIFICATIONS
PHYSICAL — MECHANICAL	LENGTH (l)	l ± 1,0 mm
	DIAMETER (d)	d ± 0,4 mm
	OVALISATION	± 0,3 mm
	MOISTURE	4% — 9%
	SPECIFIC WEIGHT	270 — 320 Kg/m³
CHEMICAL	EXTRACTION FORCE	20 — 40 daN
	PEROXIDE CONTENT	≤ 0,1 mg/stopper
	DUST CONTENT	≤ 3 mg/stopper
SPME GC/MS/ECD	2, 4, 6-TRICHLOROANISOL (TCA)	≤ 0.3ng/L*
OTR (OXYGEN TRANSFER RATE)		0,0009 cm³ of O₂/Cork/Day
PRODUCTION	INDIVIDUAL MOLDING WITH 0.5 - 2MM GRANULES	

\* Releasable TCA content at or below the 0.3 ng/L quantification limit; analysis performed in accordance to ISO 20752.

FOOD STANDARDS

All Amorim & Irmãos, S.A. products comply with existing regulations and legislation (European and FDA — Food and Drug Administration) for products in contact with food.

QORK was designed to deliver two key objectives as identified by years of one-on-one research with thousands of our client winemakers around the globe: the world’s best individual TCA guarantee at 0.3ng\L and an absolute independence of in-bottle sensory deviations. The result is a perfectly balanced wine stoppers that gives winemakers complete control upon how their wines reach sommeliers and connoisseurs across different markets.



QORK  
The world’s first  
augmented neutrality  
wine stopper

With the best results in terms of sensory stability and consistency, QORK is a vehicle for the winemaker’s final touch after a long a careful process that started in the vineyards many months ago. Bottle after bottle, year after year, this new technical stopper adds a unheard of level of predictability that does sacrifice cork’s unique sustainability credentials nor does it resort to unwanted chemistry artifices. It just brings Amorim’s unrivalled knowledge of Nature’s own cork and adds the industry’s strongest array of quality measures to deliver best-in-class performance.

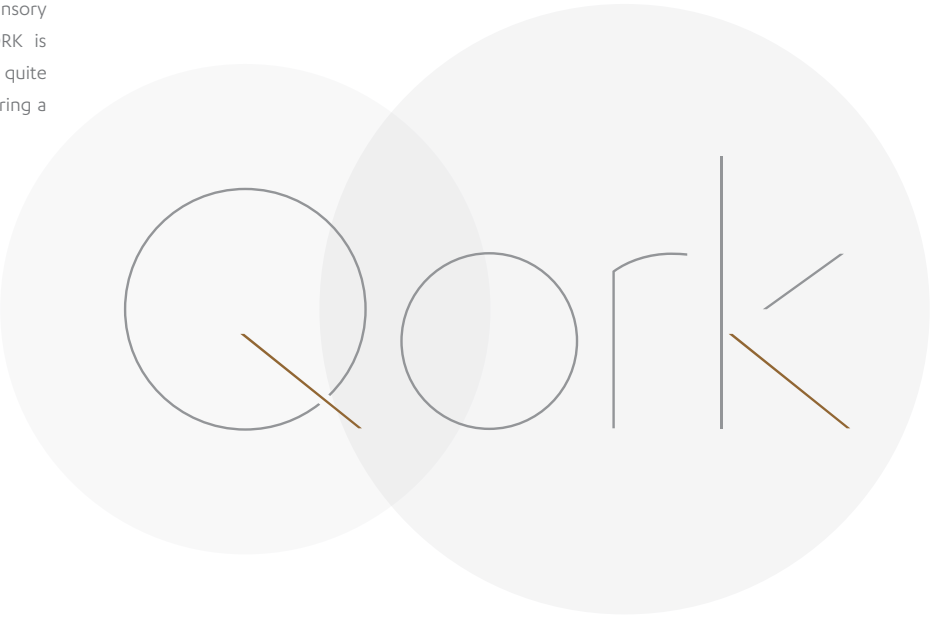
At the heart of this unmatched performance lies the industry’s strongest volatilization process that leverages high pressure with high temperatures to obliterate undesired molecules that could trigger unwanted, in-bottle sensory deviations. In the case of 2,4,6 trichloroanisol, QORK is produced with the industry’s most stringent 0.3ng\L so, quite simply, no other cork in the market is capable of offering a better quality guarantee.

But undesired compound extraction is not limited to TCA. Because 100% of the cork micro-granules used for QORK are subjected to progressive volatile extraction procedures, even molecules with different atomic weights are targeted by the system, resulting in unmatched sterility. But we just called it Augmented Neutrality.

Additional density and moisture quality check points are included for extra consistency. The end result, quite simply, is the industry’s best in-bottle predictability at its most cost effectiveness.

Designed for wines featuring a higher-than-average complexity with up to approximately five year bottling ageing capability, QORK advances were obtained without recurring to compounds such as cosolvents or complex gases while delivering cork’s universally acclaimed environmental and social advantages tens of millions of people around the world.

Quality  
QORK brings Amorim’s unrivalled knowledge of Nature’s own cork and adds the industry’s strongest array of quality measures to deliver best-in-class performance.



Cork  
100% of the cork micro-granules used for QORK are subjected to progressive volatile extraction procedures

The technicality of nature