

Pearl® Prestige Micro-Agglomerated



MASILVA USA
THE PERFECT FIT FOR YOUR WINE



Pearl® Prestige micro-agglomerated corks are produced from steam and pressure treated natural uniformly sized micro-granules excluding particles that do not meet the narrow size tolerance. The steam cleaning process applied to the Pearl® Prestige corks is further advanced to ensure TCA levels below 0.5 ng/L. We use only FDA-approved food-grade bonding agents. This product has the feel of real cork and meets the same quality standards as our natural and technical wine corks, but at a price point competitive with screw caps and synthetic closures. Pearl® Prestige corks are offered 24 x 38 mm and 24 x 44 mm.

Pearl® Prestige corks are recommended for wines consumed within 18 months to three years.

Technical Specifications

Dimensional

Length	44 mm, 38 mm; nominal ± 0.5 mm
Diameter	24 mm; nominal ± 0.3 mm
Ovalization	<0.3 mm
Cork granules	0.5 to 2 mm

Physical

Moisture	4% - 8% moisture content
Dimensional recovery	$>96\%$
Density	nominal 280 ± 40 kg/m ³
Resistance to boiling water	no disintegration
TCA	≤ 0.5 ng/L

Functional

Extraction force	15 daN – 45 daN (coated corks only)
Sealing ability	no leakage at 2 bar
Capillarity	<1 mm
Torsion	$\geq 35^\circ$
Shearing strength	≥ 6 daN/cm ²

Washes	MS40
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