



MASILVA USA
THE PERFECT FIT FOR YOUR WINE



Sparkling Cork

M. A. Silva's sparkling corks are used by some of the finest Champagne and sparkling wine producers in the world.

HIGH PERFORMING TECHNICAL CLOSURE

Sparkling wine offers challenges for closure products in that they must withstand higher pressures while maintaining consistent and specified insertion and extraction forces. Our sparkling cork closure provides the strength to remain intact during twisting extraction, while being pliable enough to offer a lasting seal.

TECHNOLOGY

All M. A. Silva sparkling corks have been treated with advanced technologies to reduce TCA and increase neutrality. Granules are treated with our NEO[®] process to maximize TCA removal from each granule. The discs are processed with our SARA ADVANCED[®] system for natural cork that utilizes dry steam to further reduce TCA. Sparkling wine cork bodies are individually molded with uniform granule dispersion and have a consistent physical performance in the bottle. M. A. Silva uses only FDA-approved food grade bonding agents.

CLEANSING PROCESSES

DYNAVOX[®], NEO[®], SARA ADVANCED[®], MASZONE[®]



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TECHNICAL SPECIFICATIONS

Dimensional

Length: nominal 3 0.5 mm

Diameter: nominal 3 0.3 mm

Ovalization: < 0.4 mm

Functional

Torsion moment: ≥ 35 daN.cm

Shear strength: ≥ 6 daN/cm²

Sealing ability: no leaks at 6 bar

Capillarity: < 1 mm

Torsion angle: $\geq 35^\circ$

Chamfer: 4 mm

Physical

Moisture: 4%-8%

Dimensional Recovery:
> 96%

Specific weight:
240-320 kg/m³

Resistance to boiling water:
no disintegration

Disc thickness:
1° ≥ 4.5 mm / 2° ≥ 5.5 mm

Dust content: < 1 mg/cork



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