



MASILVA USA  
THE PERFECT FIT FOR YOUR WINE



## Cork Storage

In order to ensure your corks remain flawless from when they depart M. A. Silva's facilities to your bottling day, it is important to follow our cork handling and storage guidelines.

### CORK HANDLING AND STORAGE

- Corks should be stored in original, sealed containers in a cool dry, well ventilated, odorless location. Bottling rooms, barrel or chemical storage areas are not adequate storage locations.
- Storage temperatures should be between 55 to 70°F, humidity 50 to 70%, and the atmosphere be free of haloanisole contamination.
- Do not open plastic cork bags until immediately before loading corks into the loading machine. No bags containing corks should be left open for any reason.
- Corks recovered from the corking machine after the bottling is completed should be returned to the plastic bag or another closable container, "dosed" with sulfur dioxide gas (vapor) and sealed tightly.
- Never place cork cartons on the ground or near cleaning products, chemicals, or any odor producing products.



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