

NATURAL ONEBYONE® Cork Stoppers

The revolutionary ONEBYONE® technology enables the individual analysis of natural cork stoppers, through a fully automated process, which reveals our maximum commitment to the performance and quality of premium cork stoppers.

The process works through a gas-phase spectroscopy system, and inspects cork stoppers one by one, in order to detect traces of TCA⁽¹⁾. This technology is associated with the 'Bottle buy back commitment' guarantee, which guarantees reimbursement of the value of the bottle at retail price, if after analysing the wine and the cork stopper, at the M.A.SILVA laboratory, TCA ≥ 0.5 ng/L derived from the cork stopper is detected⁽²⁾.

⁽¹⁾ Quantification limit of 0,5 ng/L. Analysis performed in accordance to ISO 20752.

⁽²⁾ In case of cork taint claim on a bottle sealed with our one by one inspected cork, we will buy the bottle back. We will test the wine and cork in our lab. If the cork-derived TCA of the sample is ≥ 1.0 ppt (ng/L) we will reimburse the retail release price of the wine.

TECHNOLOGIES



DYNAXOX®

Raw material sterilization and vaporization



SARA ADVANCED®

Extraction of volatiles and sensory standardization



ONEBYONE®

Individual cork testing



MASZONE®

Elimination of microorganisms



The mark of
responsible forestry
Products are available
as FSC® certified on
request

We can supply FSC® certified products (FSC – C009204) upon request.

SUSTAINABILITY

ALL FOR THE ENVIRONMENT

Our actions are proven through the quality of our cork stoppers, the partnerships we build, the figures we present and our contribution to an increasingly greener world.

NEGATIVE CARBON FOOTPRINT

Study carried out by KPMG according to the Group's strategic sustainability axis.



NATURAL ONEBYONE® Cork Stoppers

TECHNICAL SPECIFICATIONS

APPLICATION

NATURAL cork stoppers can and should be used with all kinds of wines, regardless of the aging period and bottle shape.

SIZES

Length Nominal ± 0,7 mm
 Diameter Nominal ± 0,5 mm
 Runout Ovalisation ≤ 0,7 mm

TCA^{(1) (2)}

< 0,5 ng/L

⁽¹⁾ Quantification limit of 0,5 ng/L. Analysis performed in accordance to ISO 20752.

⁽²⁾ In case of cork taint claim on a bottle sealed with our one by one inspected cork, we will buy the bottle back. We will test the wine and cork in our lab. If the cork-derived TCA of the sample is ≥ 10ppt (ng/L) we will reimburse the retail release price of the wine.

PHYSICAL

Moisture 4% - 8%
 Dimensional recovery > 90%

FUNCTIONAL

Stopper Extraction Forces: 15daN < Fe < 40daN
 Sealing capacity No leaks at 1,5 bar
 Capillarity < 1 mm

STORAGE

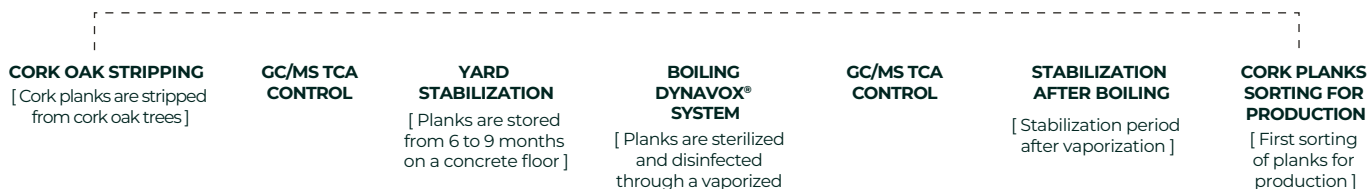
Use no later than 6 months
 Moisture in storage 40% - 70% RH
 Storage temperature 15°C - 20°C | 59°F - 68°F

Storage place

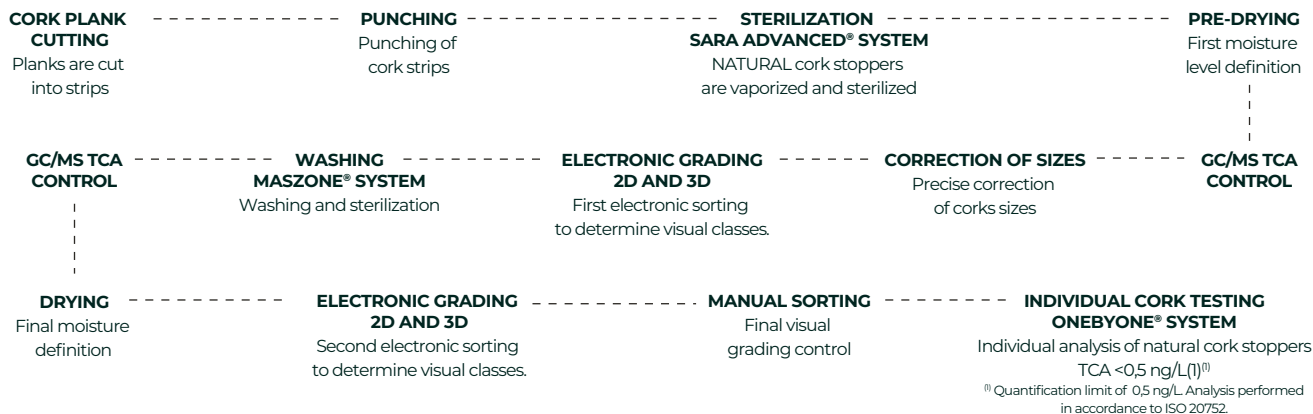
Store the stoppers in a clean, well-ventilated and odor-free place, away from products containing chlorine.

PRODUCTION FLOW

Raw Material



Production



Customization and Packaging

