



NATURAL cork stoppers are the most organic ones, the most premium ones, and naturally M.A.SILVA's best sellers.

The production process of these stoppers involves different patented and award-winning technologies, with a commitment to maximum quality and guarantee of non-detectable TCA. Standing out as a world reference, they are the best option for the most demanding wines.

TECHNOLOGIES



DYNVOX®

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.

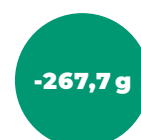
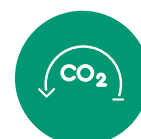
SUSTAINABILITY

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.





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 $\pm 0,7$ mm
Diameter	Nominal $\pm 0,5$ mm
Runout Ovalisation	$\leq 0,7$ mm

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

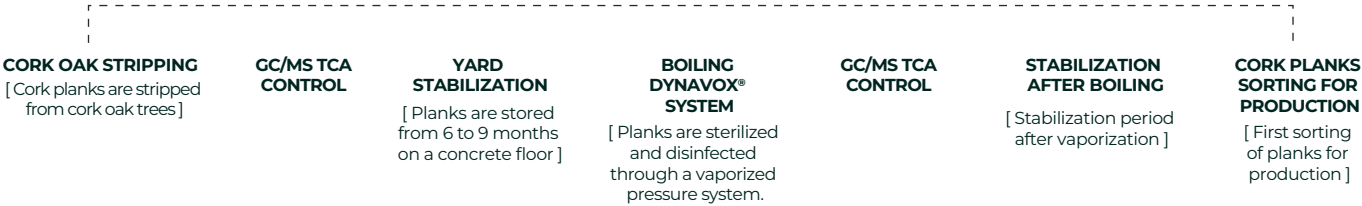
STORAGE

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

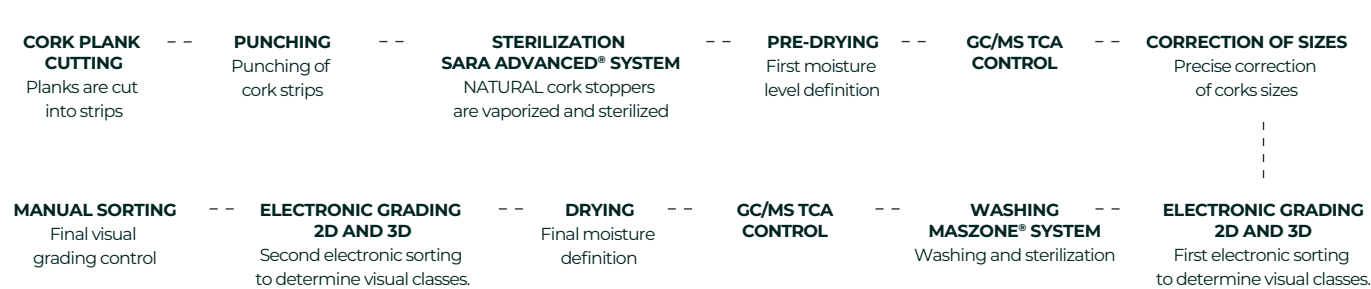
Storage place	Store the stoppers in a clean, well-ventilated and odor-free place, away from products containing chlorine.
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PRODUCTION FLOW

Raw Material



Production



Customization and Packaging

