NATURAL Cork Stoppers





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



DYNAVOX®

Raw material sterilization and vaporization



SARA ADVANCED®

Extraction of volatiles and sensory standardization



ONEBYONE®

Individual cork testing



MASZONE® Elimination

Elimination of microorganisms



The mark of esponsible 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 Sheet **NATURAL** 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.

Nominal + 0.7 mm Length Nominal ± 0,5 mm Diameter Runout Ovalisation

PHYSICAL

Moisture 4%-8% Dimensional recovery > 90%

FUNCTIONAL

Stopper Extraction Forces: 15daN<Fe<40daN Sealing capacity No leaks at 1.5 bar Capillarity

STORAGE

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

Storage place Store the stoppers in a clean, well-ventilated and

odor-free place, away from products containing

chlorine.

PRODUCTION FLOW

Raw Material

CORK OAK STRIPPING [Cork planks are stripped from cork oak trees]

GC/MS TCA CONTROL

STABILIZATION

[Planks are stored from 6 to 9 months on a concrete floor]

BOILING DYNAVOX® SYSTEM

[Planks are sterilized and disinfected through a vaporized pressure system.

GC/MS TCA CONTROL

STABILIZATION AFTER BOILING

[Stabilization period after vaporization]

CORK PLANKS SORTING FOR **PRODUCTION**

[First sorting of planks for production]

Production

CORK PLANK CUTTING

PUNCHING Punching of Planks are cut cork strips into strips

STERILIZATION SARA ADVANCED® SYSTEM

NATURAL cork stoppers are vaporized and sterilized PRE-DRYING --

First moisture level definition GC/MS TCA CONTROL

CORRECTION OF SIZES

Precise correction of corks sizes

MANUAL SORTING

Final visual grading control **ELECTRONIC GRADING** 2D AND 3D

Second electronic sorting to determine visual classes. DRYING

Final moisture definition

GC/MS TCA CONTROL

WASHING MASZONE® SYSTEM

Washing and sterilization

ELECTRONIC GRADING

2D AND 3D First electronic sorting to determine visual classes.

Customization and Packaging

PRINTING FINAL TREATMENT

Customized printing on stoppers

To facilitate the bottling process

GC/MS TCA

PACKAGING

According to specifications