

# Natural

**A noble product, 100% natural and directly extracted from carefully selected cork.**

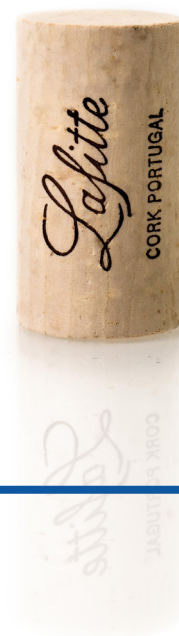
Elasticity, compressibility and waterproofing are three of the characteristics which guarantee the cork closure as a wine sealant.

No other material possesses the capacity to allow gaseous exchanges in and out of the bottle in order to encourage the refinement of the wine.

Therefore, this is a product of excellence, essential for wine bottling and the only clear choice for the best quality wines.

At Lafitte Cork you will find natural cork closures of several sizes and qualities, branded with our customer's logo. We are prepared to meet the most demanding requests.

100% of the production of natural corks submitted to the MaxClean Evolution process.



## Technical Specifications

Length	Diameter	Density	2,4,6 - TCA <sup>(1)</sup>	Option:
NV <sup>(2)</sup> ± 0,7 mm	NV <sup>(2)</sup> ± 0,5 mm	180 ± 40 Kg/m <sup>3</sup>	≤ 1,5 ng/L	Individual TCA detection Service 

<sup>(1)</sup> Releasable TCA content, analyzed according to ISO 20752.  
<sup>(2)</sup> NV = Nominal Value.

All **Lafitte Cork** products comply with existing regulations and legislation (European and FDA - Food and Drug Administration) for products in contact with foodstuffs.

## Bottling Recommendations

- Use standard bottles;
- Check the bottling equipment periodically for cleanliness and functionality;
- The ambient temperature in the bottling moment should be between 15°C – 20°C;
- The vacuum bottling system or under CO<sub>2</sub> is the most recommendable method;
- Respect the recommended filling level of your bottle;
- Clean the bottling machine and corker jaws before and after the bottling;
- Do not compress the cork below 2/3 of his diameter. Excessive compression can cause deterioration of the cork cells, and consequently harm its elasticity and sealing capacity;
- The cork stopper should be aligned with the top of the bottle ± 0,5mm;
- Always leave bottles standing vertically for at least 3 minutes after bottling, to enable the dimensional recovery of the cork against the bottleneck, and thus ensure effective sealing;
- Storage and transportation of the wine products under regulation rules.

## Storage Recommendations

- Cork closures should be used within six months of shipping;
- Cork is sensitive to temperature, humidity and odors, so it should be stored in a dry secure place:
  - clean, aired and odor free;
  - with a constant temperature between 15° and 25°C;
  - with a relative humidity between 50 to 65% (more than 65%, there is the risk of an irreversible microbiological change).