

Dynamic

Lafitte applies all its knowledge and technology to the manufacture of the micro-agglomerated cork stopper produced for sparkling wines using the individual moulding system.

It is made from the raw material used in the production of natural cork stoppers and discs. The quantity, quality, and elastic return of the raw material source used guarantee an ideal mechanical behaviour capable of withstanding the pressure exerted by sparkling wines.

Furthermore, the well-balanced formula also contains food-safe microspheres (chemically inert ex-

pansion agent), ensuring excellent physical and mechanical properties.

The granulate used in its manufacture is subjected to our MaxClean process to reinforce the stopper's neutral organoleptic behaviour preventing it from interfering with the sensory profile of the wine produced by the winery.



Technical Specifications

Length	Diameter	Density	2,4,6 - TCA ⁽¹⁾	Chamfer
48 ± 0,5 mm	30,5 ± 0,3 mm	275 ± 25 Kg/m ³	≤ 1,0 ng/L	NV ⁽²⁾ ± 0,5 mm

⁽¹⁾ Releasable TCA content, analyzed according to ISO 20752.

⁽²⁾ 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 CO₂ 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;
- Insert the cork stopper to a depth of 24mm ± 2mm after placing the muselet;
- 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).