



T 5

The highest quality Technical Cork made from 95% steam cleaned micro-granule from the highest quality natural cork recommended for still wines for long term cellaring

Product	T 5 (Series T 5 is currently only available for trials with selected wineries)
Cellaring	Long term cellaring 20-30 years* * Storage times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.
Bottling and Storage Requirements	Vacuum in head space after corking is -0.4 to -1.0 Bar 15 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Cellar and transport laydown 15-18°C Max temperature during short term transport 25°C and long term transport 15°C
Pressure Rating	3.0 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes
Granule	1-2mm steam cleaned and sourced from high grade bark with 0 ng/l** TCA
Dimensions	49 & 44 mm x 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)
Density	280 kg/m ³ ±40 kg/m ³
Humidity	4% ≤ H ≤ 7%
Oxidants	< 0,2 mg/cork
TCA	50 cork soak: 0 ng/l** Sensorial: No glue or off flavour detected ** 0ng/l means the current industry methods for detecting TCA using alcohol/water solution soaks and SPME/GCMS cannot detect TCA
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.

TECHNICAL SPECIFICATION

PROCORK™ Series T 4



T 4

A very high quality Technical Cork made from 95% steam cleaned micro-granule from high quality natural cork recommended for still wines for long term cellaring

Product	T 4
Cellaring	Long term cellaring 10-15 years* * Storage times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.
Bottling and Storage Requirements	Vacuum in head space after corking is -0.4 to -1.0 Bar 15 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Cellar and transport laydown 15-18°C Max temperature during short term transport 25°C and long term transport 15°C
Pressure Rating	2.5 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes
Granule	1-2mm steam cleaned and sourced from high grade bark with <1ng/l TCA
Dimensions	49 & 44 mm x 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)
Density	280 kg/m ³ ±40 kg/m ³
Humidity	4% ≤ H ≤ 7%
Oxidants	< 0,2 mg/cork
TCA	50 cork soak: <1 ng/l Sensorial: No glue or off flavour detected
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.

TECHNICAL SPECIFICATION

PROCORK™ Series T 3



T 3

A high quality Technical Cork made from 95% steam cleaned micro-granule from high quality natural cork recommended for still wines for Medium/Long term cellaring

Product	T 3
Cellaring	Medium/Long term cellaring 5-10 years* * Storage times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.
Bottling and Storage Requirements	Vacuum in head space after corking is -0.4 to -1.0 Bar 15 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Cellar and transport laydown 15-18°C Max temperature during short term transport 25°C and long term transport 15°C
Pressure Rating	2.0 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes
Granule	1-2mm steam cleaned and sourced from high grade bark with <2ng/l TCA
Dimensions	49 & 44 mm x 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)
Density	280 kg/m ³ ±40 kg/m ³
Humidity	4% ≤ H ≤ 7%
Oxidants	< 0,2 mg/cork
TCA	50 cork soak: <2 ng/l Sensorial: No glue or off flavour detected
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.

TECHNICAL SPECIFICATION

PROCORK™ Series T 2



T 2

A high quality Technical Cork made from 95% steam cleaned normal-granule from quality natural cork recommended for still wines for medium term cellaring

Product	T 2
Cellaring	Medium term cellaring 5-7 years* * Storage times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.
Bottling and Storage Requirements	Vacuum in head space after corking is -0.6 to -1.0 Bar 15 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Cellar and transport laydown 15-25°C Max temperature during short term transport 28°C and long term transport 15°C
Pressure Rating	1.8 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes
Granule	2-3 mm steam cleaned and sourced from high grade bark with 2ng/l TCA
Dimensions	49 & 44 mm x 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)
Density	280 kg/m ³ ±40 kg/m ³
Humidity	4% ≤ H ≤ 7%
Oxidants	< 0,2 mg/cork
TCA	50 cork soak: 2 ng/l Sensorial: No glue or off flavour detected
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.



TECHNICAL SPECIFICATION

PROCORK™ Series T 1



T 1

A quality Technical Cork made from 95% steam cleaned normal-granule from natural cork recommended for still wines for medium term cellaring

Product	T 1
Cellaring	Medium term cellaring 1-3 years* * Storage times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.
Bottling and Storage Requirements	Vacuum in head space after corking is -0.6 to -1.0 Bar 15 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Cellar and transport laydown 15-25°C Max temperature during short term transport 28°C and long term transport 15°C
Pressure Rating	1.2 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes
Granule	2-3 mm steam cleaned and sourced from high grade bark with 3ng/l TCA
Dimensions	49 & 44 mm x 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)
Density	280 kg/m ³ ±40 kg/m ³
Humidity	4% ≤ H ≤ 7%
Oxidants	< 0,2 mg/cork
TCA	50 cork soak: 3 ng/l Sensorial: No glue or off flavour detected
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.