



The **Goldnat** natural cork is recommended for reserve wines and wines that require bottle aging, meeting the expectations of global winemakers and discerning consumers. It is a 100% natural product, perfected through high technological investments.

The sealing with natural cork, if prolonged over time, promotes wine maturation, meaning its noble evolution through numerous physicochemical processes that occur, both among its components and between them and the substances that make up the internal environment of the bottle.

This gradual evolution of the wine in the bottle occurs in an environment with a very low oxygen content, but necessary and sufficient for correct wine aging. Until now, only natural cork stoppers have been able to provide this perfect balance, allowing for the correct evolution of the wine and the formation of the highly appreciated "bouquet."

1. PRODUCT DESCRIPTION

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|-----------------------------------|--|
| RAW MATERIAL: | Natural Cork: Suberin (45%); Lignin (27%); Polysaccharides (12%); Ceroids (6%); Tannins (6%) |
| SUBSIDIARY MATERIALS: | Cork stopper marking inks; Surface treatment products |
| LENGTH: | 38, 45, 49, 54 mm and others upon customer request |
| DIAMETER: | 21, 22, 23, 24, 25, 26 mm and others upon customer request |
| WASHING: | LPN; BIO P6; BIO NAT; White; |
| COATING: | Water-based coating: RX12, Visualcork |
| MARKING: | Paint or fire |
| SURFACE TREATMEN: | Paraffin and Silicone Elastomer |
| PRIMARY PACKAGE: | Plastic bags made of high-density polyethylene (HDPE) with sulfur dioxide (SO ₂) |
| SECONDARY PACKAGING: | Cardboard boxes |
| USE: | Sealing for the wine sector, for alcoholic beverages up to 20% |
| VALIDITY OF THE TREATMENT: | Recommended up to 4 months, under appropriate storage conditions |

2. TECHNICAL SPECIFICATIONS

| PARAMETER | SPECIFICATION | REFERENCE STANDARD |
|------------------|--------------------------------|-----------------------------|
| LENGHT | $L \pm 0,7$ mm | NP ISO9727-1 |
| DIAMETER | $D \pm 0,5$ mm | NP ISO9727-1 |
| OVALITY | $\leq 0,7$ mm | NP ISO9727-1 |
| DENSITY | 275 ± 40 kg/m ³ | NP ISO9727-2 |
| MOISTURE | 6 ± 2 % | NP ISO9727-3 |
| PEROXIDE CONTENT | $\leq 0,1$ mg/cork stopper | NP4502 |
| CAPILLARITY | Whithout capillarity | Internal method |
| SENSORY ANALYSIS | No organoleptic deviations | Internal method / ISO 22308 |
| 2,4,6 - TCA | $\leq 1,0$ ng/L | Internal method / ISO 20752 |
| MICROBIOLOGY | < 10 UFC/ cork stopper | ISO 10718 |
| EXTRACTION FORCE | 30 ± 10 daN | NP2803-4 / ISO 9727-5 |
| DUST RESIDUES | $\leq 2,0$ mg/ cork stopper | NP ISO 9727-7 |
| LIQUID TIGHTNESS | No leakage at 1.2 bar | NP ISO 9727-6 |

STORAGE AND DISTRIBUTION RECOMMENDATIONS

- Corks should be stored in suitable environments, with a temperature between 15° and 25° C, humidity between 40 and 65% and in clean, ventilated and odour-free places. In places where there is no wood treated with chlorinated products (such as in newly built roof structures or on transport pallets).
- Cork stoppers should be kept in their original packaging until they are used.

BOTTLING RECOMMENDATIONS

- Ambient temperature between 15°C and 25°C;
- Use standardised bottles (CETIE);
- Always respect the necessary space between the bottom top and the surface of the wine (at least 15mm) in order to keep an expansion chamber that compensates for any expansion of the wine due to thermal effects.
- Do not compress the cork more than 2/3 of its diameter, as this can cause changes in the cellular structure of the cork;
- Bottles should not be placed in a horizontal position immediately after bottling. The cork recovers its volume in the first 5 to 10 minutes after corking, adapting to all the irregularities of the neck. However, only about an hour later is a uniform force exerted across the entire surface of the glass;
- On standardised bottles, the top of the stopper should be no more than 1 mm below the top of the neck. Ideally, the cork should be +/- 0.5mm from the top of the neck;
- The maintenance of bottling equipment is fundamental to obtaining good performance from the corks and, consequently, prolonging the life of a wine. As such, you should keep the cork feeding channels and all the machine's mechanisms sanitised, ensure that the piston is aligned and that the centring cone is maintained and aligned, and frequently check the level of wear on the compression jaws.