

# Micro Agglomerated 49 1+1

**This cork closure is the fusion of micro agglomerated individual molding technology, with the unique qualities of natural cork.**

Two natural cork disks are glued at opposite ends to a micro agglomerated body, providing the special characteristics of natural cork to a body that, by itself, already possesses excellent mechanical and physical properties.

All the cork used in the manufacturing of this cork closure is from our own raw materials and is controlled and analyzed through the entire

production process.

In addition, all the granules used to produce the micro agglomerated body are subjected to the MAX-CELAN System, for sterilization and deodorization, providing these cork closures with extraordinary sensorial results.



## Technical Specifications

Length	Diameter	Density	2,4,6 - TCA <sup>(1)</sup>	Disc Height	OTR <sup>(2)</sup>
49 ± 0,5 mm	23,5 ± 0,3 mm	280 ± 40 Kg/m <sup>3</sup>	≤ 1,5 ng/L	4 ± 1 mm	0,001 ± 0,0004 <sup>(3)</sup> cm <sup>3</sup> /day/cork

<sup>(1)</sup> Releasable TCA content, analyzed according to ISO 20752.

<sup>(2)</sup> Oxygen Transfer Rate.

<sup>(3)</sup> Corks with A discs.

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).