

Mixte

Lafitte applies all its knowledge and technology to the manufacture of a cork stopper for sparkling wines consisting of an agglomerated cork body and a micro-agglomerated cork disc.

It is made from the leftovers of cork boards used in the production of natural cork stoppers and discs, using the individual moulding system solely.

The set, made up of the body and the micro-agglomerated cork disc, is held together by a food-safe glue. This allows for the production of a unique cork stopper for sparkling wines while preserving the physical and mechanical properties of the material

and the image of the traditional cork stopper, but with greater organoleptic guarantees.

The granulate used in its manufacture is subjected to our MaxClean process to ensure an organoleptic behaviour of the stopper that will not interfere with the wine's sensory profile.



Technical Specifications

Length	Diameter	Density	2,4,6 - TCA ⁽¹⁾	Chamfer	Disk Height
48 ± 0,5 mm	30,5 ± 0,3 mm	275 ± 25 Kg/m ³	≤ 1,0 ng/L	NV ⁽²⁾ ± 0,5 mm	10 ± 1 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).