

# Micro Agglomerated 49 HIT

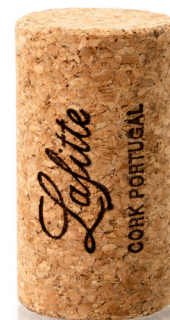
Lafitte applies all its knowledge and technology to the manufacture of the micro-agglomerated cork stopper for still wines using the individual moulding system, guaranteeing an incomparable organoleptic result.

Micro-agglomerated cork stoppers are composed of 100% raw material resulting from the manufacture of natural cork stoppers.

It originates from a perfectly balanced formulation with the use of food-safe microspheres (chemically inert expansion agent), guaranteeing excellent mechanical and physical properties, consistently minimizing the oxygen transmission rate (OTR) in the

bottle through the cork stopper.

The control over the cork's origin, combined with the sterilization and deodorization technology applied to the granulates (MaxClean System), ensures these cork stoppers' higher sensorial neutrality, respecting the sensory profile of the wine and its evolution in the bottle.



## Technical Specifications

Length	Diameter	Density	2,4,6 - TCA <sup>(1)</sup>	OTR <sup>(3)</sup>	Chamfer
49 ± 0,5 mm	24 ± 0,3 mm	275 ± 25 Kg/m <sup>3</sup>	≤ QL <sup>(2)</sup> ng/L	0,001 ± 0,0004 cm <sup>3</sup> /day/cork	NV <sup>(4)</sup> ± 0,5 mm

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

<sup>(2)</sup> QL - Quantification Limit = 0,5 ng/L.

<sup>(3)</sup> Oxygen Transfer Rate.

<sup>(4)</sup> NV = Nominal Value.

## 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).

All Lafitte Cork products comply with existing regulations and legislation (European and FDA - Food and Drug Administration) for products in contact with foodstuffs.