

Colmated

This is a Natural Cork closure with medium visual quality and some porosity*.

To colmate this porosity the cork stopper is subjected to a sealing process. In this process a mixture of cork dust and natural resin based adhesive is applied to the cork stopper in order to fill the pores.

This improves the visual aspect of the cork closure and provides physical and mechanical properties adequate for wine sealing.

Because corks closures, like wine, are not all alike, the colmated cork closure has the excellent properties of

the natural cork with the advantage of a competitive price.

*small natural holes known as lenticels.



Technical Specifications

Length	Diameter	Density
NV⁽²⁾ ± 0,7	NV⁽²⁾ ± 0,5	180 ± 40
mm	mm	Kg/m ³

⁽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;
- 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).