



AGGLOMERATED CORK STOPPER

The agglomerated cork stopper is ideal for wines intended for early consumption and for which price and good sealing properties are decisive factors.



AMORIM

Specifications

TESTS	CHARACTERISTICS	SPECIFICATIONS
Physical-Mechanical	Length (l)	$l \pm 0,5 \text{ mm}$
	Diameter (d)	$d \pm 0,3 \text{ mm}$
	Ovalisation	$\leq 0,3 \text{ mm}$
	Moisture	4% - 9%
	Specific Weight	$290 \pm 40 \text{ Kg/m}^3$
	Extraction Force	$25 \pm 10 \text{ daN}$
Physical-Chemical	Peroxide Content	$\leq 0,1 \text{ mg/cork}$
	Dust Content	$\leq 3 \text{ mg/cork}$

Production Flowchart



Standard dimensions

- 33 x 23 mm
- 35 x 23 mm
- 38 x 23 mm
- 38 x 24 mm
- 44 x 23 mm
- 44 x 24 mm

Food Standards & Norms:

All A&I products are manufactured in accordance with Portuguese, European and FDA regulations for materials and articles in contact with food.



Amorim Distribuição



Checklist for Wineries

Selection and Storage of Corks

- Amorim & Irmãos can calculate the required cork diameter from the volume of the neck of your bottle.
- A wine with high CO₂ may require a cork with a greater diameter than normal.
- Order your corks for immediate or quick use.
- Store in a well-ventilated room with controlled temperature between 15°C and 20°C and 50% to 70% humidity.

Inserting the Cork

- Ensure the cork is compressed to a diameter no less than 15,5mm.
- Ensure insertion of the cork is as quick as possible.
- For standard bottlenecks, the cork should be inserted to 1mm below the top of the neck.
- Minimize moisture on the inside of the bottleneck.
- Headspace at 20°C should be at least 15 mm.
- Vacuum bottling or CO₂ flushing will reduce internal pressures.

Storage and Transport of Wine

- After bottling, keep wine upright for a minimum of 5 -10 minutes.
- Ideal bottle storage conditions are 15 - 20°C at 50% - 70% humidity.
- Keep the wine cellar free of insect pests.
- Bottles should always be kept in an upright position.

Maintaining Equipment

- Maintain the corker jaws free of nicks and signs of wear.
- Ensure proper alignment of plunger and location ring.
- Ensure corking machine operates smoothly, especially during compression.
- Clean all cork-handling surfaces regularly with chlorine-free products.



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COLMATED CORK STOPPER

A colmated cork stopper is made from more porous natural cork. These corks are treated to improve their appearance, mechanical behavior and performance during bottling.



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Specifications

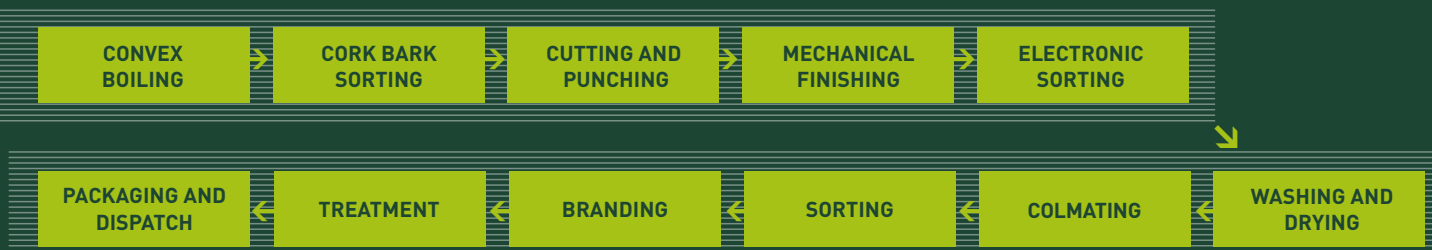
TESTS	CHARACTERISTICS	SPECIFICATIONS
Physical - Mechanical	Length (l)	$l \pm 1,0 \text{ mm}$
	Diameter (d)	$d \pm 0,5 \text{ mm}$
	Ovalisation	$\leq 0,7 \text{ mm}$
	Moisture	4% - 8%
	Extraction Force	$30 \pm 10 \text{ daN}$
Physical - Chemical	Peroxide Content	$\leq 0,1 \text{ mg/cork}$
	Surface Treatment Content (1)	$\pm 4 \text{ mg/cork}$
	Dust Content	$\leq 3 \text{ mg/cork}$
Microbiological	Nr. of UFC/cork	Bacteria < 2
		Yeast < 2
		Mould < 5
Visual	Visual Grade (2)	Reference $\geq -5\%$

Cork sampling methods as per norm NP 2922(1996) - Cork Products.

(1) Surface treatment may vary according to the final use of the cork. Quantity varies according to cork size.

(2) Cork grade is controlled as per reference samples.

Production Flowchart



Food Standards & Norms:

All A&I products are manufactured in accordance with Portuguese, European and FDA regulations for materials and articles in contact with food.



Amorim Distribuição



Checklist for Wineries

Selection and Storage of Corks

- Amorim & Irmãos can calculate the required cork diameter from the volume of the neck of your bottle.
- A wine with high CO₂ may require a cork with a greater diameter than normal.
- Longer corks than normal may aid long term cellaring for some bottle types.
- Order your corks for immediate or quick use.
- Store in a well-ventilated room with controlled temperature between 15°C and 20°C and 50% to 70% humidity.

Inserting the Cork

- Ensure the cork is compressed slowly and to a diameter no less than 15,5mm.
- Ensure insertion of the cork is as quick as possible.
- For standard bottlenecks, the cork should be inserted to 1mm below the top of the neck.
- Minimize moisture on the inside of the bottleneck.
- Headspace at 20°C should be at least 15 mm.
- Vacuum bottling or CO₂ flushing will reduce internal pressures.

Storage and Transport of Wine

- After bottling, keep wine upright for a minimum of 5 - 10 minutes.
- Ideal bottle storage conditions are 15 - 20°C at 50% - 70% humidity.
- Keep the wine cellar free of insect pests.
- Bottles should always be kept in an upright position.

Maintaining Equipment

- Maintain the corker jaws free of nicks and signs of wear.
- Ensure proper alignment of plunger and location ring.
- Ensure corking machine operates smoothly, especially during compression.
- Clean all cork-handling surfaces regularly with chlorine-free products.



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NATURAL CORK STOPPER

The natural cork stopper is recommended for reserve wines and those that need to age in the bottle. It satisfies the expectations of the world's leading winemakers and most sophisticated wine lovers. It is a wholly natural product enhanced by technology, which allows the wine to age in the best possible conditions.



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Specifications

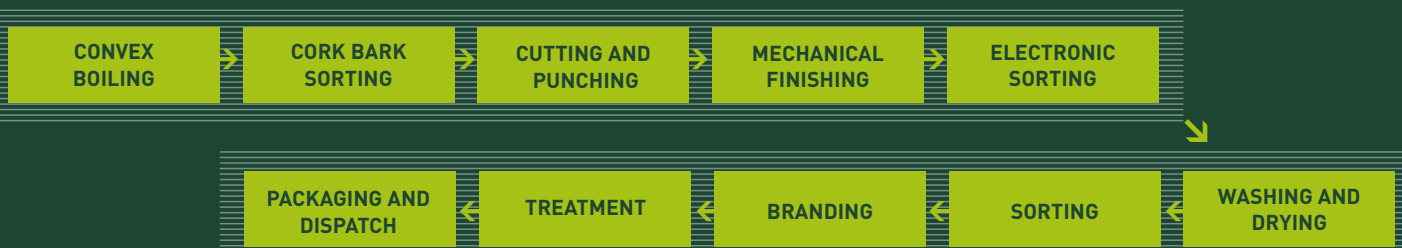
TESTS	CHARACTERISTICS	SPECIFICATIONS
Physical - Mechanical	Length (l)	$l \pm 1,0 \text{ mm}$
	Diameter (d)	$d \pm 0,5 \text{ mm}$
	Ovalisation	$\leq 0,7 \text{ mm}$
	Moisture	4% - 8%
	Extraction Force	$30 \pm 10 \text{ daN}$
Physical - Chemical	Peroxide Content	$\leq 0,1 \text{ mg/cork}$
	Surface Treatment Content (1)	$t \pm 4 \text{ mg/cork}$
	Dust Content	$\leq 3 \text{ mg/cork}$
Microbiological	Nº of UFC/cork	Bacteria < 2
		Yeast < 2
		Mould < 5
Visual	Visual Grade (2)	Reference Deviation $\geq -5\%$

Cork sampling methods as per norm NP 2922(1996) - Cork Products.

(1) Surface treatment may vary according to the final use of the cork. Quantity varies according to cork size.

(2) Cork grade is controlled as per reference samples.

Production Flowchart



Food Standards & Norms:

All A&I products are manufactured in accordance with Portuguese, European and FDA regulations for materials and articles in contact with food.



Amorim Distribuição



Checklist for Wineries

Selection and Storage of Corks

- Amorim & Irmãos can calculate the required cork diameter from the volume of the neck of your bottle.
- A wine with high CO₂ may require a cork with a greater diameter than normal.
- Longer corks than normal may aid long term cellaring for some bottle types.
- Order your corks for immediate or quick use.
- Store in a well-ventilated room with controlled temperature between 15°C and 20°C and 50% to 70% humidity.

Inserting the Cork

- Ensure the cork is compressed slowly and to a diameter no less than 15,5mm.
- Ensure insertion of the cork is as quick as possible.
- For standard bottlenecks, the cork should be inserted to 1mm below the top of the neck.
- Minimize moisture on the inside of the bottleneck.
- Headspace at 20°C should be at least 15 mm.
- Vacuum bottling or CO₂ flushing will reduce internal pressures.

Storage and Transport of Wine

- After bottling, keep wine upright for a minimum of 5 -10 minutes.
- Ideal bottle storage conditions are 15 - 20°C at 50% - 70% humidity.
- Keep the wine cellar free from insect pests.
- Bottles should always be kept in an upright position.

Maintaining Equipment

- Maintain the corker jaws free of nicks and signs of wear.
- Ensure proper alignment of plunger and location ring.
- Ensure corking machine operates smoothly, especially during compression.
- Clean all cork-handling surfaces regularly with chlorine-free products.



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SPARK® STOPPER

The Spark® stopper has acquired a privileged status as a seal for the best Champagnes and sparkling wines. The result of intensive scientific and technological research, the Spark® stopper achieves the highest levels of physical, chemical and enological performance. It demonstrates outstanding mechanical behavior and ease of bottling.



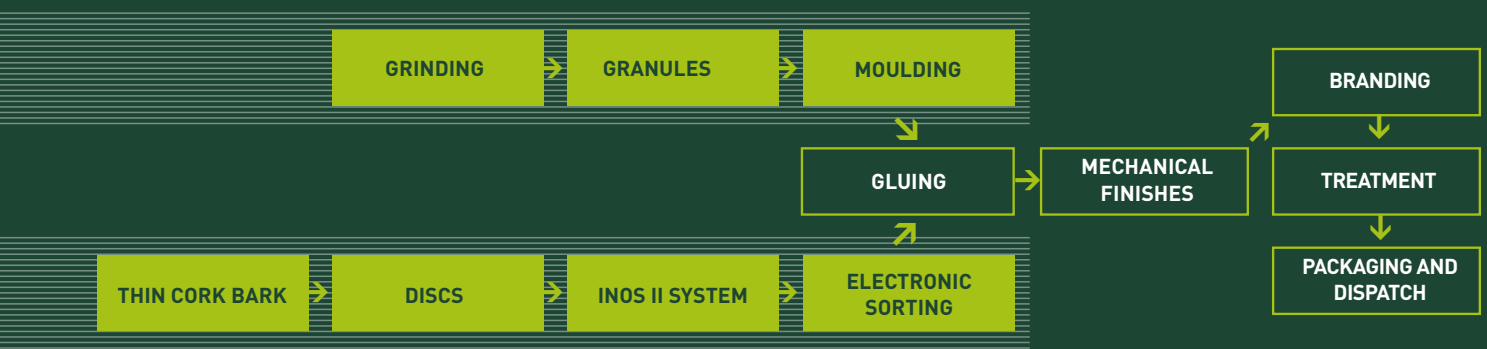
AMORIM



Specifications

TESTS	CHARACTERISTICS	SPECIFICATIONS
Physical - Mechanical	Length (l)	$l \pm 0,5\text{mm}$
	Diameter (d)	$d \pm 0,3\text{mm}$
	Ovality	$\leq 0,3\text{mm}$
	Moisture	4% - 9%
	Average Weight (x)	$X \pm 0,8\text{g}$
	Specific Weight	$270 \pm 30\text{Kg/m}^3$
	Disc Thickness	1 st $\geq 4,5\text{mm}$ / 2 nd $\geq 5,5\text{mm}$
	Torsion Moment	$\geq 35 \text{ daN.cm}$
Physical - Chemical	Torsion angle	$\geq 35^\circ$
	Dust content	$\leq 3\text{mg/cork}$

Production Flowchart



Standard dimensions

48 x 30,5 mm

48 x 31 mm

47 x 29,5 mm

Food Standards & Norms:

All A&I products are manufactured in accordance with Portuguese, European and FDA regulations for materials and articles in contact with food.



Amorim Distribuição



Checklist for Wineries

Selection and Storage of Corks

- Amorim & Irmãos can calculate the required cork diameter from the volume of the neck of your bottle.
- Order your corks for immediate or quick use.
- Store in a well-ventilated room with controlled temperature between 15°C and 20°C and 50% to 70% humidity.

Inserting the Cork

- Ensure the cork is compressed to a diameter no less than 15,5mm.
- Ensure insertion of the cork is as quick as possible.
- For standard bottlenecks, the cork should be inserted to 22 to 24mm of the top of the neck.

Storage and Transport of Wine

- After bottling, keep wine upright for a minimum of 5 - 10 minutes.
- Ideal bottle storage conditions are 15 - 20°C at 50% - 70% humidity.

Maintaining Equipment

- Maintain the corker jaws free of nicks and signs of wear.
- Ensure proper alignment of plunger and location ring.
- Ensure corking machine operates smoothly, especially during compression.
- Clean all cork-handling surfaces regularly with chlorine-free products.



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T-CORK® STOPPER

The T-Cork® stopper is a natural cork stopper with a range of different capsules in plastic, wood and other materials, designed for bottling fortified wines and spirits. Given the alcoholic strength of the drink and the specific nature of the bottle, its function is to provide an efficient seal, easy manual extraction and subsequent re-use.



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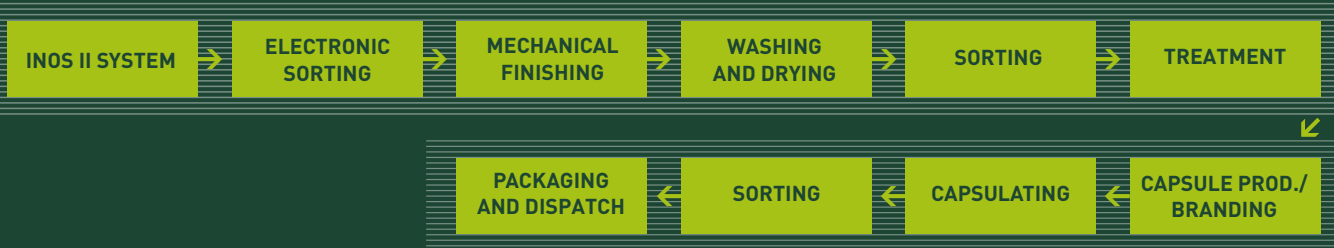
Specifications

Cork			Capsule	
TESTS	CHARACTERISTICS	SPECIFICATIONS	CHARACTERISTICS	SPECIFICATIONS
Physical & Mechanical	Length (cork+capsule)	$l \pm 1,0 \text{ mm}$	External diameter	$\pm 0,4 \text{ mm}$
	Diameter	$d \pm 0,4 \text{ mm}$	Internal diameter	$\pm 0,4 \text{ mm}$
	Chanfer	$4 \pm 1 \text{ mm}$	Diameter of high-relief Engraving	$\pm 0,4 \text{ mm}$
	Ovality	$\leq 0,3 \text{ mm}$	Height	$\pm 0,4 \text{ mm}$
	Gluing	$\geq 98 \%$	Height of high-relief Engraving	$\pm 0,4 \text{ mm}$
	Humidity	5-8 %	Thickness	$\pm 0,4 \text{ mm}$
	Physical & Chemical	Residual peroxides	$\leq 0,1 \text{ mg/cork}$	Insertion Height
Surface treatment		$\pm 4 \text{ mg/c}$ for levels $\geq 10 \text{ mg/c}$ $\pm 2 \text{ mg/c}$ for levels $< 10 \text{ mg/c}$	Weight	$\pm 0,4 \text{ g}$
Cork dust		$< 1,5 \text{ mg/c}$ - natural $< 2 \text{ mg/c}$ - colmated $\leq 1 \text{ mg/c}$ - neutrocork		
Visual	Visual selection	Reference Deviation $\geq -5\%$		

Cork sampling methods as per norm NP 2922(1996)- Cork Products.

a) Cork grade is controlled as per reference samples.
b) Surface treatment may vary according to the final use of the cork. Quantity varies according to cork size.
c) Colmated cork stoppers aren't tested for surface treatment

Production Flowchart



Checklist for Wineries & Distilleries

Food Standards & Norms:

All A&I products are manufactured in accordance with Portuguese, European and FDA regulations for materials and articles in contact with food.



Amorim Distribuição

Selection and Storage of Corks

- Amorim & Irmãos can calculate the required cork diameter from your bottle dimensions.
- Order your corks for immediate or quick use.
- Store in a well-ventilated room with controlled temperature between 15°C and 20°C and 50% to 70% humidity.

Inserting the Cork

- Ensure insertion of the cork is as quick as possible.
- Minimize moisture on the inside of the bottleneck.

Storage and Transport of Wine

- After bottling, keep the bottle always upright.
- Ideal bottle storage conditions are 15-20°C at 50-70% humidity.
- Keep the cellar free of insects.
- Bottles should always be kept in an upright position even during transported.

Maintaining Equipment

- Maintain the corker jaws free of nicks and signs of wear.
- Ensure corking machine operates smoothly.
- Clean all cork-handling surfaces regularly with chlorine-free products.
- Ensure all dust is eliminated via air sprays located in strategic positions- particularly prior to cork insertion.
- Regulate the cork jaw according to the capsule diameter so as not to crack the top.



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TWIN TOP[®] STOPPER

The Twin Top[®] stopper is a technical cork stopper that is ideal for fruity wines and is recommended for wines not intended for long bottle ageing. It retains all the beneficial properties of the natural cork stopper and satisfies the highest demands of winemakers. Comprising a granulated body and a disc of natural cork at each end, it can be used on the same bottling lines as natural cork stoppers.

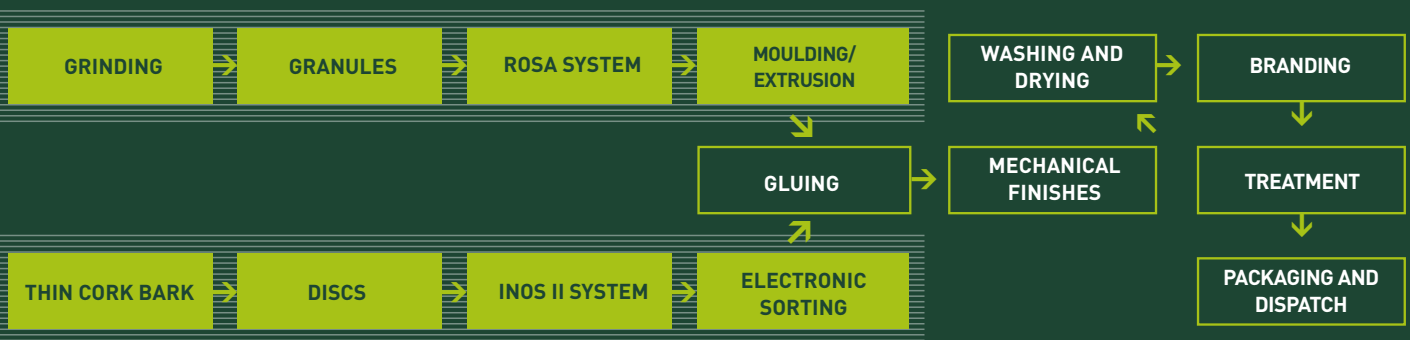


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Specifications

TESTS	CHARACTERISTICS	SPECIFICATIONS
Physical-Mechanical	Length (l)	$l \pm 1,0\text{mm}$
	Diameter (d)	$d \pm 0,4\text{mm}$
	Ovality	$\leq 0,3\text{mm}$
	Moisture	4% - 9%
	Specific Weight	$290 \pm 40 \text{ Kg/m}^3$
	Extraction Force	$30 \pm 10 \text{ daN}$
Physical-Chemical	Peroxide Content	$\leq 0,1\text{mg/cork}$
	Dust Content	$\leq 3\text{mg/cork}$

Production Flowchart



Available Dimensions

44 x 23,5 mm

39 x 23,5 mm

Food Standards & Norms:

All A&I products are manufactured in accordance with Portuguese, European and FDA regulations for materials and articles in contact with food.



Amorim Distribuição



Checklist for Wineries

Selection and Storage of Corks

- Amorim & Irmãos can calculate the required cork diameter from the volume of the neck of your bottle.
- A wine with high CO₂ may require a cork with a greater diameter than normal.
- Order your corks for immediate or quick use.
- Store in a well-ventilated room with controlled temperature between 15°C and 20°C and 50% to 70% humidity.

Inserting the Cork

- Ensure the cork is compressed slowly and to a diameter no less than 15,5mm.
- Ensure insertion of the cork is as quick as possible.
- For standard bottlenecks, the cork should be inserted to 1mm below the top of the neck.
- Minimize moisture on the inside of the bottleneck.
- Headspace at 20°C should be at least 15 mm.
- Vacuum bottling or CO₂ flushing will reduce internal pressures.

Storage and Transport of Wine

- After bottling, keep wine upright for a minimum of 5 - 10 minutes.
- Ideal bottle storage conditions are 15 - 20°C at 50% - 70% humidity.
- Keep the wine cellar free of insect pests.
- Bottles should always be kept in an upright position.

Maintaining Equipment

- Maintain the corker jaws free of nicks and signs of wear.
- Ensure proper alignment of plunger and location ring.
- Ensure corking machine operates smoothly, especially during compression.
- Clean all cork-handling surfaces regularly with chlorine-free products.



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NEUTROCORK® STOPPER

The Neutrocork® stopper is the latest in new-generation technical stoppers, and a product of great structural stability. It is suitable for wines intended for early consumption, which already show a certain complexity.

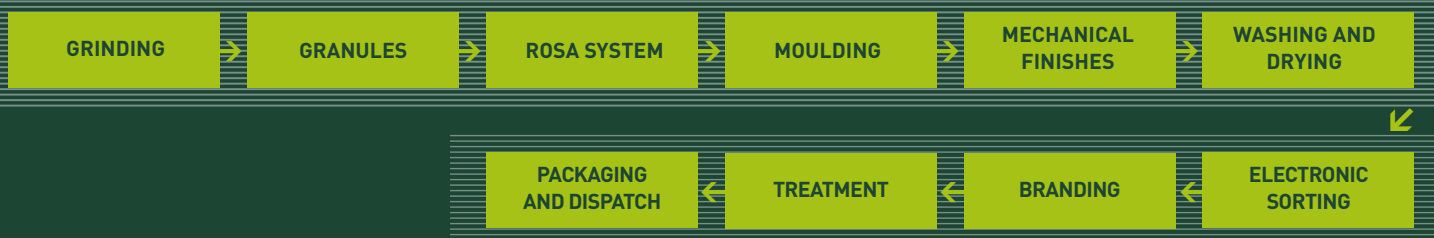


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Specifications

TESTS	CHARACTERISTICS	SPECIFICATIONS
Physical - Mechanical	Length (l)	$l \pm 1,0 \text{ mm}$
	Diameter (d)	$d \pm 0,3 \text{ mm}$
	Ovalisation	$\leq 0,3 \text{ mm}$
	Moisture	4% - 9%
	Specific Weight	$290 \pm 40 \text{ Kg/m}^3$
	Extraction Force	$25 \pm 10 \text{ daN}$
Chemical	Peroxide Content	$\leq 0,1 \text{ mg/cork}$
	Dust Content	$\leq 3,0 \text{ mg/cork}$

Production Flowchart



Standard dimensions

44 x 24 mm

38 x 24 mm

Food Standards & Norms:

All A&I products are manufactured in accordance with Portuguese, European and FDA regulations for materials and articles in contact with food.



Amorim Distribuição



Checklist for Wineries

Selection and Storage of Corks

- Amorim & Irmãos can calculate the required cork diameter from the volume of the neck of your bottle.
- A wine with high CO₂ may require a cork with a greater diameter than normal.
- Order your corks for immediate or quick use.
- Store in a well-ventilated room with controlled temperature between 15°C and 20°C and 50% to 70% humidity.

Inserting the Cork

- Ensure the cork is compressed to a diameter no less than 15,5mm.
- Ensure insertion of the cork is as quick as possible.
- For standard bottlenecks, the cork should be inserted to 1mm below the top of the neck.
- Minimize moisture on the inside of the bottleneck.
- Headspace at 20°C should be at least 15 mm.
- Vacuum bottling or CO₂ flushing will reduce internal pressures.

Storage and Transport of Wine

- After bottling, keep wine upright for a minimum of 5 - 10 minutes.
- Ideal bottle storage conditions are 15 - 20°C at 50% - 70% humidity.
- Keep the wine cellar free of insect pests.
- Bottles should always be kept in an upright position.

Maintaining Equipment

- Maintain the corker jaws free of nicks and signs of wear.
- Ensure proper alignment of plunger and location ring.
- Ensure corking machine operates smoothly, especially during compression.
- Clean all cork-handling surfaces regularly with chlorine-free products.



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