

[CWINE] 1

TD3



Controlled permeability

Sensory neutral

Extractive technology by volatilization

TCA < 0,3 ng/L (individual)

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PRODUCT DESCRIPTION

CWINE range of micro-agglomerated closures is recognized for its efficient OTR control with guaranteed sensory neutrality.

CWINE 1 is the closure with the highest permeability in the range. It is the ideal solution for wines with moderate oxygen requirements and ideal for young red wines.

Thanks to the TD3 extraction technology, CWINE 1 is a sensory neutral closure.

TECHNICAL SPECIFICATIONS

| CHARACTERISTICS | | VALUES | SPECIFICATION | METHODOLOGY |
|-------------------------|--|-------------------------------------|---------------|------------------|
| DIMENSIONAL | LENGTH | v.nom | ±0,5 | UNE 56933 |
| | DIAMETER | v.nom | ±0,3 | UNE 56933 |
| | CHAMFER | 1,5 × 1,5 mm | | |
| PHYSICAL | DENSITY | 290 kg/m ³ | ±20 | UNE 56933 |
| | HUMIDITY | 5,5% | ±2,0 | UNE 56933 |
| | RESIDUAL DUST | 0,001 g/stopper | Max. | UNE 56933 |
| | CORK PERCENTAGE | 75% | | T-IF-02 |
| PHYSICAL | DIMENSIONAL RECOVERY (5 min) | 95% | Min. | UNE 56933 |
| | DIMENSIONAL RECOVERY (5 min) | 25 daN | ±10 | UNE 56933 |
| | COMPRESSION FORCE | 140 daN ±15 | ±15 | MI 88 IN CC |
| CHEMICAL | RESIDUAL PEROXIDE | 0,2 mg/stopper | Max. | UNE 56929 |
| | GLOBAL MIGRATION | 10 mg/dm ² | Max. | UNE-ISO 10106 |
| MICROBIOLOGIC | BACTERIA | 30 UFC/stopper | Max. | UNE 56933 |
| | MOLD AND YEAST | 10 UFC/stopper | Max. | UNE 56933 |
| PERMEABILITY | O.T.R. (3) | 4,5 µL O ₂ /day | | Oxo-luminescence |
| SPME / GC / MS ANALYSIS | 2, 4, 6 - TCA | < L.Q. (1) | Individual | UNE 56930 |
| | "2,3,4,6 - TeCA, PCA, Guaiacol, Geosmin, Octenol, Methylisoborneol, 2-Isopropyl-3-methoxypyrazine" | | < LD | External |
| SENSORY | SENSORY DESVIATIONS | AQL 0.65. Method: water maceration. | | |

(1) LQ: Quantification limit: < 0,3 ng/l

(2) The products used for the manufacturing of this product do not contain genetically modified organisms (GMOs) or allergens

(3) Permeability: OIR + OTR

(4) The preferential use of stoppers before bottling is 6 months.

