

# [CWINE]3

## TD3



Controlled permeability

Sensory neutral

Extractive technology by volatilization

TCA < 0,3 ng/L (individual)



## PRODUCT DESCRIPTION

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

CWINE 3 is the closure with the lowest permeability of the range. It is the optimal closure for aging red wines that require slow maturation in bottle. It is also the most commonly used closure for white wines requiring aromatic and chromatic preservation.

Thanks to the TD3 extraction technology, CWINE 3 is a sensorially 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 <sup>3</sup>	±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
MECHANICS	DIMENSIONAL RECOVERY (5 min)	95%	Min.	UNE 56933
	EXTRACTION FORCE	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 <sup>2</sup>	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)	1,9 µL O <sub>2</sub> /day		Oxo-luminescence
	2, 4, 6 - TCA	< L.Q.ng/L (1)	Individual	UNE 56930
SPME / GC / MS ANALYSIS	"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.

