

nanocork™



TECHNICAL SPECIFICATIONS		INTERNAL METHOD
Length (mm)	± 0.7	GR06-I44
Diameter (mm)	24.0 ± 0.5	GR06-I44
Ovalisation (mm)	≤ 0.7	GR06-I44
Moisture (%)	6 ± 2	GR06-I35
Oxidants (mg/cork)	≤ 0.2	GR06-I25
Cork dust (mg/cork)	≤ 1.5	GR06-I28
Microbiology (CFU/cork)	≤ 5	GR06-I30
Capillarity (mm)	< 1	GR06-I29
Sealing (bar)	≥ 1.5	GR06-I32
Extraction Force (daN)	27.5 ± 12.5	GR06-I27

Following 4 years of careful development and testing, ACI has launched **nanocork™** in response to the demands of the wine industry.

nanocork™ is aimed specifically at wines that require low oxygen transfer or wines with a low susceptibility to reduction.

nanocork™ consists of our **INOC** cork with a special oxygen transfer barrier bonded to each end (Barrier Oxygen Transmission Rate = 2.0 cc/m²/day). This barrier is equivalent to the screwcap, but without the latter's drawback of the formation of reduction aromas.

nanocork™ retains the unique properties of Natural Cork. With the help of the barrier, it consistently delivers the "nano" quantities of oxygen required for the ageing of aromatic, fresh and delicate wines which do not need to evolve.

nanocork™ has been tested by the Australian Wine Research Institute (AWRI) since May 2007 alongside a wide range of alternative type of closure. The 24 months report showed that the wine sealed with **nanocork™** has an aromatic profile that is fresher than all the other closure types, and with no reduction aromas.

RECOMMENDED USE

Cork stoppers are destined to seal containers, normally glass bottles, containing liquids with a variable alcoholic content. The stopper may be in contact with the liquid.

The corks supplied by ACI are ready for immediate use after opening the bag. Any further treatment is inappropriate.

All materials and processes used in the manufacturing of **nanocork™** stoppers follow the European Union Legislation and the applicable FDA standard norms for materials intended for contact with food products.

STORAGE AND USAGE ADVICE

- Always keep the product in its original container in a ventilated and odour free area.
- Storage temperature should be between 15 and 20°C and moisture between 50 and 70%.
- All lots must be used within 9 months of the production date stated on the package.
- All the corks in a bag must be used immediately after opening.
- Moisture inside bottle necks should be avoided during corking.
- Cork insertion should be fast and compression slow, leaving a space of ≥15mm between the cork and the liquid (for wines with no internal pressure).
- Bottles must be stored vertically for 5 to 10 minutes after bottling.

CHOOSING THE RIGHT STOPPER

Today, more than ever, the selection of a stopper is especially important. To select the best stopper, there are several factors to consider - including bottle, headspace, type of wine and storage time. ACI can provide a range of products to meet the needs of each and every type of liquid, bearing in mind all the factors involved (including the reductive potential for wines).

nanocork™ uses patented **Bacchus Barrier™** oxygen transfer barrier technology (www.bacchuswineclosures.com)



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