

## TWIN TOP®

### The 1+1 cork

A stunningly modern contribution to the cork sector, the TWIN TOP® is very much a child of its time. It combines the prestige of the natural cork with the advantages of the pressed cork. Two sterilised high-quality natural cork discs are joined to an agglomerated cork body to form a natural and safe symbiosis. AMORIM has used its experience with sparkling-wine corks to create the novel TWIN TOP® as an attractively priced cork for wines.



The TWIN TOP® cork is available in two sizes:

39 x 23,5 mm      44 x 23,5 mm

#### Qualities:

Ref. A and B (STD)

Great offer for many reasons:

- ✓ What you get is a technically impeccable, faultless and modern wine stopper
- ✓ mid-term storage of wines possible (5 years)
- ✓ efficient and quick sealing function due to agglomerated part
- ✓ extensively controlled and tested
- ✓ sterilised natural cork discs exposed to contact with wine
- ✓ inexpensive stopper solution

OTR-Rate: (Oxygen Transfer Rate)

12 months	1,68 mg/cork
24 months	1,73 mg/cork
36 months	1,78 mg/cork

Technical specifications:

Length:	+/- 1.0 mm
Diameter:	+/- 0.4 mm
Specific weight:	250 - 330 kg/m <sup>3</sup>
Moisture:	4 % to 9 %
TCA-content:	≤ 2.0 ng/l
CO <sub>2</sub> retention:	322g/cork

For further details please visit also [www.schiesser.at](http://www.schiesser.at)

