

GUIDE OF STORAGE AND USING NATURAL CORK

Dear customer!

You just got freshly treated and sterilized wine corks from our company! We took the most possible care in the refinement of your corks. With this original packing you have a wine sterile product for a maximum of **6 month of storage**.

For using the corks without any problems, please read the following points:

- Keep cork only in hygienically clean, well ventilated and odorless rooms.
- Do not store the corks together with oily or aromatic products.
- Protect your corks from frost and direct sunlight.
- Optimal storage conditions are -> **humidity 50% - 70% / room temperature 15-20 ° C**
- Opened bags should be processed immediately or be replaced securely!
- **After 6 months of storage no wine sterility** can be guaranteed anymore.
(If the original bag is stored for a longer time, we will pack them once again for free.)
- Check that the plunger is properly centered so that the cork is not sloped in the bottle.
- Make sure to check the **jaws**. The pressure must be adjusted so that the Diameter of the cork-stoppers should not exceed a diameter of 15,5 mm. Otherwise it comes to cell rupture and resulting leakage of bottles.
- Check the progress of the **internal diameter of the bottle neck** and pay attention to the correct determination of the nominal and boundary volume (the filling level). A bottle filled too high, can cause spilling or pushing out of corks.
- **Headspace should be at least 15 mm at 20°C.**
- **A sample filling is recommended in any case!**
- After corking you should let the bottle at least 5 to 10 minutes in upside position so that the cork can adapt to the bottleneck.

If you have any further inquiries, please don't hesitate to contact us!
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