

GUIDE OF STORAGE AND USING NATURAL CORK

For using 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 40% - 60% / room temperature 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 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 to 20 mm at 20°C**. If headspace is less than 15mm, leakage can occur at warm temperatures.
- **A sample filling is recommended in any case!**
- After corking you should let the bottle at least 1 hour 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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