

NATURITY®

The Premium natural cork stopper

The natural cork stopper has been around for centuries and remained as modern and irreplaceable. The NATURITY® corks pass through the most effective patented technology able to remove TCA from natural cork stoppers.



This technology is based on the physical principle of thermal desorption of compounds using pressure and temperature conditions that maximize the extraction of volatile compounds from the stoppers without compromising their chemical, anatomical and physical-mechanical properties.

This brings a new certainty that 99% of the natural cork stoppers are below the detection limit of 0,5ng/l and 1% below 1,0 ng/l TCA. - NATURITY® a new generation of reliability!

After printing and treatment, all corks are sealed in PAE bags so as to render them sterile enough to be used for all wines.

The NATURITY® natural cork stopper is available in following sizes:

Length: 38, 45, 49 and 54 mm Diameter: 24, 25 and 26 mm
Qualities: 000 (hand selected) 100 and 102

Great offer for many reasons:

- ✓ Most effective patented technology to remove TCA from natural stoppers
- ✓ Our natural corks guarantee long-term storage capacity of your wines
- ✓ quality - certificate on request

OTR-Rate: (Oxygen Transfer Rate)

24 months 2,6 mg/cork
36 months 2,7 mg/cork
60 months 2,8 mg/cork

Technical Specifications:

Length: +/- 0,7 mm
Diameter: +/- 0.5 mm
Moisture: 4 % to 8 %
TCA-content: 100% under 1.0ng/1TCA (99% < 0,5ng/1 and 1% < 1,0 ng/1)
CO2 retention: 288g/stopper

For further details please visit also www.schiesser.at

