

SPARK®

The champagne-stopper with 2 discs

The Spark® stopper has acquired a privileged status in the art of sealing the best champagnes and sparkling wines. It achieves the highest levels of physical, chemical and oenological performance, resulting from an intensive scientific and technological research. The Spark® stopper displays an excellent mechanical behaviour and is easy to bottle.



The excellent mechanical behaviour and ease of bottling are fundamental advantages in this cork stopper, which comprises expanded cork agglomerate with two natural high-quality cork discs at the one end that comes into contact with the sparkling wine.

The SPARK® champagne cork is available in this size:

48 x 30,5 mm (other dimensions on request)

Qualities:

Ref. 000 (hand selected) 100 and 105

Great offer for many reasons:

- ✓ Sterilised discs of natural cork guarantee full and original flavours
- ✓ Long-time storage of champagne and sparkling wines
- ✓ Excellent closing properties of pressed cork part due to customised production
- ✓ Cork branding available from orders of 1,000 on (excluding moulding costs!)

Technical Specifications:

Length:	+/- 0.5 mm
Diameter:	+/- 0.3 mm
Height of disc:	1.>4.5 mm 2.>5,5 mm
Specific weight:	230 to 290 kg/m ³
Torsion-moment:	≥ 35 daN.com
Weight:	MW +/- 1,0g
Moisture:	4% to 9%
TCA-content:	≤ 1.0 ng/l
CO ₂ – retention:	562g/ cork

For further details please visit also www.schiesser.at

