

SPARK MICRO®

Microgranule stopper for sparkling wine

The agglomerated cork stopper designed for early-consumption sparkling wines that combines high performance with robustness.

As a “single-piece stopper”, Spark Micro is extremely easy to use and ensures an excellent resistance to pressure, essential to maintain the characteristic bubbles of sparkling wine, providing a perfect seal.

Spark Micro is submitted to Amorim's R.O.S.A. (Rate of Optimal Steam Application) technology, which removes the TCA from the cork granules through controlled steam distillation, keeping the intrinsic, natural characteristics of the cork preserved.

Its unique structure guarantees a perfect, stress-free uncorking as the stopper never breaks, crumbles or releases particles. A simple gesture is all that it takes to savour wine in its full, natural sparkle!

The SPARK MICRO® is available in the size:

48 x 30,5 mm without disc and chamfered on one side

Great offer for many reasons:

- ✓ high pressure resistance
- ✓ easy to use and stress-free uncorking
- ✓ structural stability guarantees highest robustness

Technical Specifications:

Length:	+/- 0,5 mm
Diameter:	+/- 0,4 mm
Ovality:	+/- 0,3 mm
Specific weight:	240-320 kg/m ³
Torsion moment:	≥ 40-45 daN.cm
Weight:	MW +/- 1,0 g
Humidity:	4% to 9%
TCA - level:	≤ 0,5 ng/l
CO ₂ - retention:	540 g/cork



For further details please visit also www.schiesser.at

