

TWIN TOP®

The 1+1 cork

A stunningly modern contribution to the cork sector, the TWIN TOP® is very much a child of its time. It combines the prestige of the natural cork with the advantages of the pressed cork. Two sterilised high-quality natural cork discs are joined to an agglomerated cork body to form a natural and safe symbiosis. AMORIM has used its experience with sparkling-wine corks to create the novel TWIN TOP® as an attractively priced cork for wines.



The TWIN TOP® cork is available in two sizes:

39 x 23,5 mm 44 x 23,5 mm

Qualities:

Ref. A and B (STD)

Great offer for many reasons:

- ✓ What you get is a technically impeccable, faultless and modern wine stopper
- ✓ mid-term storage of wines possible (5 years)
- ✓ efficient and quick sealing function due to agglomerated part
- ✓ extensively controlled and tested
- ✓ sterilised natural cork discs exposed to contact with wine
- ✓ inexpensive stopper solution

OTR- Rate: (Oxygen Transfer Rate)

12 months 3,20 mg/cork
24 months 3,40 mg/cork
36 months 3,50 mg/cork

Technical specifications:

Length: +/- 1.0 mm
Diameter: +/- 0.4 mm
Specific weight: 250 -330 kg/m³
Moisture: 4 % to 9 %
TCA-content: ≤ 2.0 ng/l
CO₂ retention: 297g/Cork

For further details please visit also www.schiesser.at

