



Silktop® technical stoppers, commonly known as 1+1, consist of an agglomerate body made up of cork granules, with a natural cork disk on each end.

This product comprises a natural cork face for both the wine and for the consumer while its properties are similar to those of natural cork.

There is a consistent sealing, as well as the insertion and the performance of the removal force, TCA results and other sub-sensory aromas combined with a top-level visual appearance.

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## SILKTOP®

#### **APLICATIONS**

Silktop® stoppers are mainly manufactured for medium-class wines, which could benefit from short-term aging (three to four years). This is a technically advanced product, properly sealing bottles containing wine of considerable value. Only food-grade glues are used.

#### SIZES, QUALITIES AND WASHING

Silktop® stoppers come in 39x23,5mm and 44x23,5mm. The classes of Silktop® stoppers are divided into Noble®, Appeal® and Pop®, in decreasing order of quality.

#### **DURABILITY**

Silktops® stoppers are recommended for wines that will be enjoyed within 3 to 4 years.

#### **TECHNICAL SPECIFICATIONS**

#### **DIMENSIONS**

Length: Nominal ± 0.5 mm Diameter: Nominal ± 0.3 mm

#### **PHYSICAL**

Moisture: 4% - 8% humidity Dimensional Recovery: > 96% Density: Nominal ± 40 Kg/m3

Resistance to boiling water: no disintegration

### **FUNCTIONAL**

Stopper extraction forces: 30 +/- 10 daN (coated stoppers only) Sealing capacity: no leaks at 1,5 bar Capillarity: <1 mm

Torsion: ≥ 35°

Shear stress: ≥ 6 daN/cm2

#### **STORAGE**

Use no later than: 6 months (coated stoppers only) Moisture in storage: 40% - 70% RH, non condensing Storage temperature: 15°C - 20°C, 59°F - 68°F Location: Store the stoppers in a clean, well-ventilated, odor-free place, and kept away from products containing chlorine.



# PRODUCTION FLOW

#### **RAW MATERIAL**

CORK OAK TREES STRIPPING Cork planks stripping from cork oak trees

TEA

TCA CONTROL BY GC/MS



YARD STABILIZATION Storage of the planks from 6 to 9 months in a cocrete floor

**SSS** 

BOILING | DYNAVOX® SYSTEM Planks sterilization and disinfection through vaporized pressure system

TEA

TCA CONTROL BY GC/MS



STABILIZATION AFTER BOILING Stabilization period after vaporization



CORK PLANKS SORTING FOR PRODUCTIONS First planks sorting for production

#### **PRODUCTION**



STERILIZATION | SARA® SYSTEM Cork granules vaporization and sterlization process



TCA CONTROL BY GC/MS



AGLOMERATION Agglomerated bodies production process

TEA

TCA CONTROL BY GC/MS



DISC PRODUCTION Thin cork punching for discs



TCA CONTROL BY GC/MS





Assembly of agglomerated bodies and discs with grade glue



TCA CONTROL BY GC/MS



DIMENSIONS RECTIFICATION Strict rectification of corks dimensions



WASHING I MASZONE® SYSTEM Washing and Sterilization



TCA CONTROL BY GC/MS



DRYING

Final moisture definition level



SORTING

Cork sorting in visual grades



PRINTING

Cork printing personalization



FINAL TREATMENT Bottling easiness



TCA CONTROL BY GC/MS



PACKAGING According to the specifications