

PERFECT X

Premium micro-agglomerated cork developed for demanding wineries and fast consumption wines (up to 2 years).

Manufactured by individual moulding process without synthetic micro-expanders.

Multifunctional: suitable for still wine, sparkling wine, cider or beer.



Key Benefits

- Very clean sensory properties and regular Oxygen Transmission Rates
- Highly consistent with very regular performance in the bottling line
- High resistance to pressure



All binding agents that hold the cork granules are food-grade and FDA-approved substances.

PRODUCT DESCRIPTION

Micro agglomerate stoppers produced by individual molding. These corks have excellent sensory neutrality as a result of advanced cork granules treatment.

PACKAGING AND LABELING

Packaging (unless specified otherwise by customer):

– Polyethylene bags, under a sulphur dioxide atmosphere (SO₂). SO₂ is used solely as a packaging technical auxiliary, promoting an adequate atmosphere for the preservation of the cork stoppers' characteristics during transport.

– Carton boxes: Labeling: Customer ID; Product Description; Internal Document Number; Quantity

STORAGE CONDITIONS

Store cork stoppers in a clean and dry location, exempt from odors and away from phytosanitary products.

Storage Temperature: 15 ≤ T ≤ 25 °C

Relative humidity: 40 ≤ Hr ≤ 70 %

Maximum storage period: 6 months

Corks should be used up to 6 months, after its reception, in its original packaging conditions.

Avoid exposure to the sun, even through plastic.

TRANSPORT CONDITIONS

Always transport in closed vehicles and containers that are clean and exempt from odors.

ESTIMATED USE

Perfect X cork stoppers generally used for sealing still wines or sparkling wines, depending on diameter.

CHARACTERISTICS / TECHNICAL SPECIFICATIONS / STANDARDS

DIMENSIONAL

Length	Vn ± 0,5 mm	ISO 9727-1
Diameter	Vn ± 0,3 mm	

PHYSICAL

Moisture content	4 – 8 %	ISO 9727-3
Apparent density	265 ± 20 Kg/m ³	ISO 9727-2
Dust content	≤ 2,0 mg/stopper (*)	ISO 9727-7

CHEMICAL

Residual peroxide	≤ 0,2 mg/stopper	NP 4502
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MICROBIOLOGICAL

Bacteria / Yeasts and Moulds	≤ 10 cfu/stopper (**)	ISO 10718
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FUNCTIONAL

Shear strength	≥ 6 daN/cm ²	NP 2803-6 (Method B)
Torsion angle	≥ 30°	NP 2803-6 (Method B)
Sensory evaluation	AQL 0,65	IT 12.13
Releasable 2,4,6-TCA	TCA < 0,9 ng/l	ISO 20752
Extraction force	15 – 35 daN (*)	ISO 9727-5

IT: Internal method; Vn: Nominal value; (*) for treated cork stoppers; (**) for treated cork stoppers and packed with SO₂.

Perfect X cork stoppers are produced in compliance with the applicable legislation regarding materials and articles intended to be in contact with foodstuffs.

Does not contain genetically modified organisms (GMOs) or allergens.

GUIDELINES FOR USE OF CORK STOPPERS

FILLING AND CORKING CONDITIONS

Respect the filling level indicated by the bottle manufacturer, bearing in mind that this recommendation is for a wine temperature of 20°C.

The "headspace" should be at least 15 mm, at a temperature of 20 °C.

Adjust the filling level according to the wine's temperature.

The stoppers are delivered ready to use. The corks' packaging should only be opened at the time of use.

Ensure that the equipment is exempt from dust before cork

Ensure the alignment of the plunger and the centering cone (essential for an adequate insertion of the stopper into the bottleneck).

Proper compression of the stopper: do not compress to a diameter less than 15,5 mm (+0,5). The inside of the bottleneck must be clean and dry.

Do not let stoppers in the hopper of the corking machine, between 2 bottling runs.

Preferably use a corker with vacuum or with CO₂ injection (to reduce the effect of changes in the internal pressure that may lead to leakage of wine).

It is not advisable to place the bottles in the horizontal position after bottling (the stopper recovers its volume within the first 5 to 10 minutes)

EQUIPMENT MAINTENANCE

Make sure there are no grooves or signs of wear in the compression jaws (as it can lead to wine leakage or air ingress).

Clean all surfaces where the cork passes (feeding system and corker head) with non-chlorinated products.

WINE TRANSPORTATION

Bottles should be transported in the upright position.

Upon customer's request, R. Cork can provide advice on the recommended cork stopper's size, following an internal bottleneck profile analysis, wine characteristics and bottling/corking conditions.