

# Colmated Natural Cork



MASILVA USA  
THE PERFECT FIT FOR YOUR WINE



A challenge for some winemakers is achieving a specific price point while maintaining the attractiveness of a natural cork closure. Colmated corks allow wineries to take advantage of the consumer preference for natural cork, while reaching lower price points competitive with synthetic stoppers and screw caps.

“Colmate” means to fill or cover. For colmated corks, we use fine granular cork to fill voids and improve the appearance of a lower grade natural cork body. Colmated natural corks are offered in a 1 3/4” standard length (24 x 45 mm), plus custom sizes and washes.

## Technical Specifications

### Dimensional

Length	45 mm; nominal $\pm$ 1.0 mm
Diameter	24 mm; nominal $\pm$ 0.5 mm
Ovalization	<1.0 mm

### Physical

Moisture	4%-7% moisture content
Dimensional recovery	>96%
Resistance to boiling water	no disintegration

### Functional

Extraction force	15 daN – 45 daN (coated corks only)
Sealing ability	no leakage at 1.2 bar
Capillarity	<1 mm

### Washes

XFA