

Silktop® Technical Corks



MASILVA USA
THE PERFECT FIT FOR YOUR WINE



Silktop® technical corks consist of a body composed of steam and pressure treated agglomerated cork granules, with a high-quality natural cork disk at each end. We use only FDA-approved food-grade bonding agents. This combination presents natural cork to both the wine and to the consumer and retains properties similar to our natural cork offerings. It delivers a dependable seal, consistent insertion and extraction performance, below sensory level TCA and other off-aromas combined with outstanding visual appearance.

Silktop® stoppers are recommended for wines which will be consumed within three to four years.

Technical Specifications

Dimensional

Length	44 mm; nominal \pm 0.5 mm
Diameter	23.5 mm; nominal \pm 0.3 mm
Ovalization	<1.0 mm

Physical

Moisture	4%-7% moisture content
Dimensional recovery	>96%
Density	nominal \pm 280 kg/m ³
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
Torsion	\geq 35°
Shearing strength	\geq 6 daN/cm ²

Washes	MSB40
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