

# Sparkling Wine Corks



MASILVA USA  
THE PERFECT FIT FOR YOUR WINE



Our sparkling wine cork is used by some of the finest Champagne and sparkling wine producers in the world. Sparkling wine offers challenges for closure products. The closure must withstand higher pressures while maintaining consistent and specified insertion and extraction forces. Its visual appearance is critical, given the aesthetic emphasis placed on sparkling wine packaging. The product must possess the strength to remain intact during twisting extraction, while being pliable enough to offer a lasting seal.

Our sparkling wine cork is composed of a sterilized micro-agglomerated cork body, and two discs of solid natural cork on the end that comes into contact with the sparkling wine. We use only FDA-approved food-grade bonding agents. The composite body consistently meets stringent visual and mechanical standards, both at the individual part level and after molding. We offer three grades defined by the visual quality of its double natural cork discs at the end.

Two standard sizes are offered: 29 x 48 mm and 30.5 x 48 mm. Custom diameter corks are available to winemakers with specific requirements.

This stopper is designed to seal sparkling wines, beer and carbonated beverages.

## Technical Specifications

### Dimensional

Length	48 mm; nominal $\pm 0.5$ mm
Diameter	29 mm and 30.5 mm; nominal $\pm 0.4$ mm
Ovalization	<0.4 mm

### Physical

Moisture	5%-7% moisture content
Dimensional recovery	>96%
Density	nominal $\pm 280$ kg/m <sup>3</sup> $\pm 40$
Resistance to boiling water	no disintegration

### Functional

Sealing ability	no leakage at 5 bars
Capillarity	0 mm
Torsion	$\geq 35^\circ$
Shearing strength	$\geq 6$ daN/cm <sup>2</sup>

<b>Washes</b>	MSN140
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