NATURAL CORKS

EVOLUTION 5

Gueltig's Natural Corks Approved and tested ≤ 1.5 ng/l TCA.

THE PURIST. Less is often more. Our optimal closure made of pure nature. Manufactured according to **GUELTIG'S** proprietary process using gentle, environmentally-friendly washing substances. By refraining from using bleaching agents, the natural appearance is fully maintained.
Our controlled production and refinement processes are ensured by our quality management system in accordance with the Geisenheimer testing seal, HACCP und SYSTECODE. The corks comply with EG 1935/2004 ff, (EU) Nr.10/2011 and have been tested for specific migration of metals in accordance with the federal wine regulation.

DIMENSIONS	Length: 38/45/49 mm ± 0.5 mm; Diameter: 24 mm ± 0.4 mm
WASH	Eco-friendly, without chlorine and oxalic acid
MOISTURE	Customer-specific ± 1.5%
CORK DUST	< 0.5 mg / corks
RESIDUAL PEROXIDE	< 0.2 ppm
2,4,6-TCA	Tested at 03-23 ≤ 1.5 ng/l, tested at 30-60 ≤ 2.5 ng/l
TESTING METHOD	UNE 56930,2005; SPME (GC/MS)
EXTRACTION FORCE	Average 200-400 N
STERILITY TESTING	Wine sterility obtained by SO_2-treatment according to **GUELTIG**-method
OPTIONS	Lateral print, lateral branding, top branding, resin coating
RECOMMENDED STORAGE	At constant warehouse temperatures, upright or side storage

KORKEN GÜLTIG
CORKS & CLOSURES

HEINRICH GÜLTIG KORKWARENFABRIKATION GMBH
KASTELLSTRASSE 66-68 · D 74080 HEILBRONN
TELEFON +49 7131-9262-0 · FAX -57 · INFO@GUELTIG.COM · GUELTIG.COM

HANDLING AND PROCESSING

STORAGE IN GENERAL

Natural corks should be stored in a well-ventilated, odor-free area at about 18°-20° C.

- If stored below 15° C, natural corks may become hard and brittle resulting in imperfect sealing.
- If stored above 25° C, natural corks may become too soft. This could result in the corks coming out of the bottleneck.
- Corks must be used within 6 months after receipt.

STORAGE BEFORE BOTTLING

Natural corks should be stored at a temperature of 18°-20° C for at least 24 hours before being used.

BOTTLES

Use only bottles having an inside diameter which correspond with the following:

Wine bottles: DIN EN 12726
Champagne bottles: DIN 6094-5

CORKING JAWS

The corking jaws should be regularly examined for damage before and during use. Damaged jaws may cause creases and other irregularities to the cork; leakers and increased cork dust may result. When fully compressed, jaws should not close to more than 16 mm.

CORKER

In order to avoid cork dust, the following parts of the corker should be carefully examined before use:

- Hopper, or any moving parts of the hopper: to determine if any sharp edges are detected
- Cork shoot or tube: to determine if any sharp edges are detected
- Heated jaws should not exceed a maximum temperature of 80° C
- Centering cone and plunger should be examined for precision fit and exact placement
- Star wheel should be in accordance with the bottle diameter.

The optimal centering of the bottle and corking jaws results in an ideal fit of the cork in the bottleneck.

FILLING LEVEL

The filling level depends on the type of bottle, the cork length and the temperature of the wine at bottling: For a standard claret bottle with 44 mm long cork at 20° C, there should be 55 mm of space between the lip of the bottle and the wine itself; this would be about 11 mm head space. The filling level of a cooler wine is correspondingly lower, a warmer one correspondingly higher. (Please refer to our bottling filling level chart).

INTERNAL PRESSURE

The internal pressure of the bottle should be examined at regular intervals. This also applies to the flawless function of the vacuum corkers. The required resting time after corking depends on the internal bottle pressure.

UPRIGHT OR SIDE STORAGE OF BOTTLED WINES

Straight after corking, bottles should not be laid on the side or upside down. Depending on the type of cork (straight, natural cork, champagne cork, micro-agglomerate cork, etc.) we recommend 3 to 5 minutes upright position before placing them in side storage.

STORAGE AND TRANSPORT OF BOTTLED WINES

Any great temperature fluctuations during the storage and transport of bottled wine should be avoided. The changes in volume caused by temperature fluctuations may result in corks moving up or down the bottleneck resulting in leakers.