

Welcome to our 2017 catalogue of cork products.

Cork is an eco-friendly renewable and recyclable material and corkstopper production guarantees sustainability of the cork oak forest and consequently, the preservation of the fauna and flora associated with it. Natural corkstopper production is remarkably eco-efficient since throughout its production process, every resulting by-product can be transformed into numerous useful quality products such as corks, decorating articles for your home, pieces of art, fashion articles, floor coverings among others.

It is therefore our pleasure to present you a selection of our cork products from corkstoppers of diverse sizes and shapes to granulated cork, available for the satisfaction of your needs.

NATURAL CORKSTOPPERS



Natural corkstoppers are produced by punching a single strip cut from a slab taken from the cork oak tree. Due to its structural properties, these stoppers can adapt to the bottle neck irregularities and ensure wine sealing over time in an environment that provides correct wine maturation. As such, although they can be used with wines of rapid consumption, they are the best choice for sealing higher quality wines over the years.

COLMATED CORKSTOPPERS



Colmated corkstoppers are natural corkstoppers with surface pores and irregularities filled with selected cork powder resulting from the natural stoppers production process. A food-grade glue based on natural resin and natural rubber is used for adhesion of the powder. These stoppers are of quite homogenous appearance and provide an alternative to natural corkstoppers for sealing rapid consumption wines.

AGGLOMERATED CORKSTOPPERS



Agglomerated corkstoppers are produced entirely from cork granules obtained from granulation of by-products resulting from the production of natural stoppers. They can be produced by individual moulding or by an extrusion process and the cork granules are binded together by an agglutinating substance approved for contact with foods. These corks are usually used for sealing bottles with wines of rapid consumption. These corks may have diverse sizes depending on its intended use.

MICROGRANULATED CORKSTOPPERS



Microgranulated corkstoppers are a new generation of stoppers with a body of agglomerated cork produced from cork granules of lower grading than agglomerated corkstoppers. These granules are also obtained from granulation of natural corks process by-products and binded together using an adhesive substance approved for contact with foods. This stopper's main characteristic is its high structural stability and are recommended for wines which will be quickly consumed..

CHAMPAGNE CORKSTOPPERS



Champagne corkstoppers are produced from a body of agglomerated cork to which one or two discs of selected natural cork are glued to one of the ends. These stoppers are designed for champagne or sparkling wines and have larger diameters than regular wine corks for retaining the high internal pressures in these wines. Champagne corkstoppers are available in different classes depending on the visual quality of the outer disc and in different sizes from which the most common ones available are:

CAPSULATED CORKSTOPPERS



Capsulated corkstoppers are corkstoppers to which flat top is placed a cap made of several materials, most commonly wood or PVC. The capsulated stopper is generally used with liqueur/fortified wines or spirits ready to drink when bought, since it allows for easy reuse, thus providing a closure for bottles whose content may not be consumed in a short time. The major example of its use are port wines. Most common measures available are:

CORK SPECIALTIES



Cork specialties are corkstoppers manufactured usually to be used as closures for special bottles, vials, flasks, jars, etc. They may be produced from natural cork of several classes or agglomerated or microgranulated cork and present cylindrical or conical shapes with diverse sizes, designed to fit your recipients needs.