

DEVELOPED BY NATURE





ACQUAMARK®



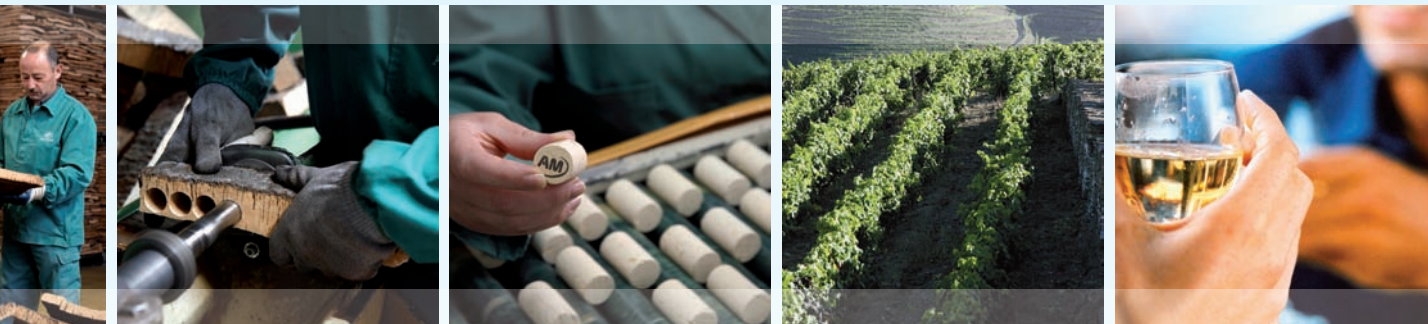
SPECIFICATIONS

TESTS	CHARACTERISTICS	SPECIFICATIONS
PHYSICAL - MECHANICAL	Length	$l \pm 1,0$ mm
	Diameter	$d \pm 0,5$ mm
	Ovalisation	$\leq 0,7$ mm
	Moisture	4% - 8%
	Extraction force	20 - 40 daN
PHYSICAL - CHEMICAL	Peroxide content	$\leq 0,1$ mg/cork
	Dust content	≤ 3 mg/cork
VISUAL	Visual grade (1)	Reference $\geq -5\%$

(1) Deviation with regard to reference sample
Stopper sampling methods as per ISO 2859 standard - Cork Products

Available in all sizes

**NATURE
TECHNOLOGY
SUSTAINABILITY
EVOLUTION**



ACQUAMARK® DEVELOPED BY NATURE

ACQUAMARK® IS A NATURAL CORK STOPPER, MANUFACTURED USING CUTTING EDGE TECHNOLOGY BY AMORIM, THE WORLD LEADER IN CORK STOPPERS.

The natural, recycleable, biodegradable and environmentally-friendly Acquamark® cork is extracted from natural resources before undergoing technically-rich processing to deliver a superior performance in fundamental attributes such as sealing capacity and wine preservation .

ACQUAMARK® OFFERS A FIRST-RATE SEALANT, WITH A WATER-BASED COATING, TO GIVE ALL THE CHARACTERISTICS OF A NATURAL CORK STOPPER - BUT AT A MUCH LOWER PRICE.

The coating on Acquamark® corks utilizes a restructuring process in conjunction with a water-based solution. Cork extracts are fixed to the walls of the cork stoppers, filling in the lenticels, and thus greatly increasing the product's sealing capability. This innovative manufacturing method ensures total particle retention, avoiding any migration to the bottled wine. Acquamark® corks are, therefore, an excellent option for those seeking the security and prestige of a natural cork stopper, but at a highly competitive price.

ACQUAMARK®
800 million natural cells
coated in technology.

FROM THE CORK OAK FOREST TO THE CONSERVATION OF BIODIVERSITY AND THE BATTLE AGAINST DESERTIFICATION, CORK HAS AN IMPORTANT ROLE TO PLAY.

Issues that are fundamental to the future of our planet - such as CO2 retention, the protection of threatened species, fighting social desertification, and the protection of the soil - undeniably benefit from cork. The use of cork products such as the Acquamark® natural cork is an essential link in the chain of protection of the cork oak tree species, with its unique role in environmental and social sustainability. Discover more about how the use of cork stoppers can contribute to this vital environmental sustainability and conservation effort on our website - www.amorim.com



PRODUCTION FLOWCHART

- | | | |
|------------------------|----------------------|---------------------------|
| 1 CONVEX BOILING | 5 ELECTRONIC SORTING | 9 BRANDING |
| 2 CORK BARK SORTING | 6 WASHING AND DRYING | 10 TREATMENT |
| 3 CUTTING AND PUNCHING | 7 ACQUAMARK® | 11 PACKAGING AND DISPATCH |
| 4 MECHANICAL FINISHING | 8 SORTING | |

RECOMMENDATIONS TO THE USER

SELECTION AND STORAGE OF CORKS STOPPERS

- Amorim & Irmãos can calculate the required cork diameter from the design of the neck of your bottle, the characteristics of the wine and the corking conditions.
- For wines which are to age in the bottle, we suggest the use of longer corks than normal.
- Order your corks for immediate or quick use. These stoppers should be used within 6 months of the date of manufacture.
- Store in a well-ventilated room with controlled temperature between 15°C and 25°C and 50% to 70% humidity.

EQUIPMENT MAINTENANCE

- Maintain the corker jaws free of nicks and signs of wear.
- Ensure proper alignment of plunger and location ring.
- Ensure corking machine operates smoothly, especially during compression.
- Clean all cork-handling surfaces regularly with chlorine-free products.
- Ensure the equipment is suited to the cork used.

CORKING CONDITIONS

- Ensure any dust is removed before corking.
- Ensure the cork is compressed slowly, to a diameter no less than 15,5 mm.
- Ensure insertion of the cork is as quick as possible.
- For standard bottlenecks, the cork should be inserted to 1 mm below the top of the neck.
- Minimise moisture on the inside of the bottleneck.
- Headspace at 20°C should be at least 15 mm.
- Internal pressure after corking should not exceed 1.2 bar. Vacuum bottling is recommended.

STORAGE AND TRANSPORT OF WINE

- After bottling, the bottles should be kept in an upright position for at least 10 minutes.
- Ideal bottle storage conditions are 15-25°C at 50-70% humidity.
- Keep the wine cellar free of insects.
- Bottles should be transported in an upright position.

FOOD STANDARDS

All Amorim & Irmãos, S.A. products comply with existing regulations and legislation (European and FDA - Food and Drug Administration) for products in contact with food.



U.I. Amorim Distribuição
 U.I. Amorim Distribuição
 U.I. PTK
 U.I. Amorim Champagne
 U.I. RARO

