

# SPARK® STOPPER

—

*The Spark® stopper has acquired a privileged status as a closure for the best Champagne and Sparkling Wines.*

*Resulting from an intensive scientific and technological research, the Spark® stopper achieves the highest levels of physical, chemical and oenological performance. Its outstanding mechanical behaviour and ease of bottling are fundamental advantages.*

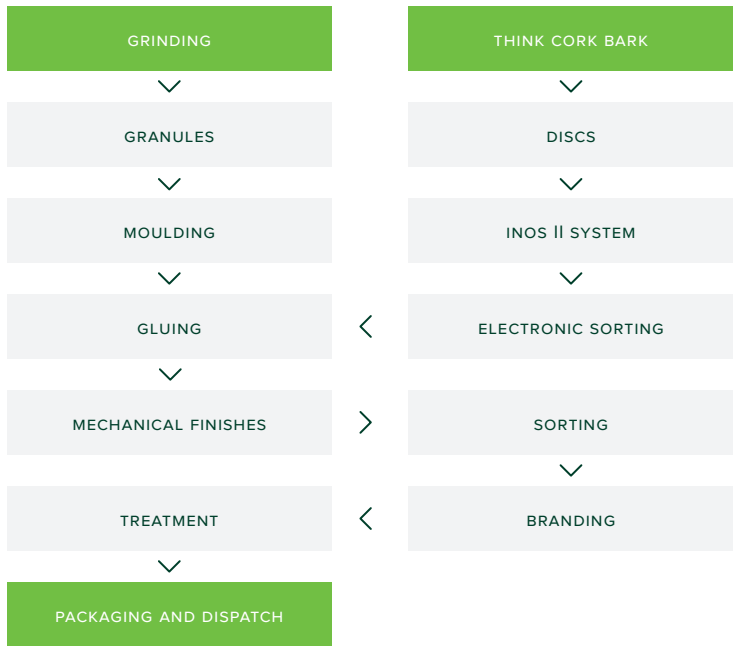
—



SPECIFICATIONS

TESTS	CHARACTERISTICS	SPECIFICATIONS
PHYSICAL — MECHANICAL	LENGTH (l)	$l \pm 0,5 \text{ mm}$
	DIAMETER (d)	$d \pm 0,3 \text{ mm}$
	OVALISATION	$\leq 0,3 \text{ mm}$
	MOISTURE	4% — 9%
	AVERAGE WEIGHT	$X \pm 1 \text{ g}$
	SPECIFIC WEIGHT	230 — 290 Kg/m <sup>3</sup>
	DISC THICKNESS	1 <sup>st</sup> $\geq 4,5 \text{ mm}$ / 2 <sup>nd</sup> $\geq 5,5 \text{ mm}$
	TORSION MOMENT	$\geq 35 \text{ daN.cm}$
	TORSION ANGLE	$\geq 35^\circ$
CHEMICAL	DUST CONTENT	$\leq 1 \text{ mg/stopper}$

PRODUCTION FLOWCHART



STANDARD DIAMETERS



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.



RECOMMENDATIONS TO THE USERS

SELECTION AND STORAGE OF CORK STOPPERS

Amorim can calculate the required cork diameter by studying the internal profile of the neck of your bottle, the characteristics of the wine and the corking conditions.

Order your corks for immediate or quick use. These stoppers should be used within six months of the date of manufacture.

Store the cork stoppers in their original packages, in a well-ventilated room with controlled temperature between 15°C and 25°C and 50% to 70% humidity.

It is strongly recommended to store bottles in upright position in order to maximize the physical and mechanical properties of corks after extraction and therefore minimize shape "faults".

CORKING CONDITIONS

Ensure any dust its removed before corking.

Ensure the cork is compressed slowly, to a diameter no less than 15,5 mm.

Ensure insertion of the cork is a quick as possible.

Insert the corks at a depth of 24 mm  $\pm 2$  mm after placing the wire hood (to bottles Norme Française AFNOR H35-029).

Cases when the bottling line stops unintentionally can lead to the cork rising between the corker and wirehooder and thus it is recommended that the insertion depth be controlled on these occasions.

Avoid that the set of corker jaws, cork stopper and wire hood get wet thus not allowing the oxidation of the wirehooder and subsequent darkening of the corks.

Don't leave the cork stoppers in the feeder so they don't become covered with dust.

Always use stoppers with a surface treatment suitable for the type of drink, bottling process and bottle.

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 and bottle used.

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.

The product must not be stored in a location exposed to sunlight, in a heated environment and in direct contact with the ground.

Do not leave boxes and/or bags with surplus cork stoppers open.

Please always check the most updated version of the technical sheet of the product you are using as the manufacturer reserves its right to implement product changes without prior notice.