



VIVA® stoppers are responsible for sealing some of the best sparkling wines in the world.

Resistant to the highest pressures, they naturally maintain the best M.A.SILVA consistency and quality. M.A.SILVA's portfolio has different VIVA® cork stoppers with different technical specifications.

TECHNOLOGIES



DYNVOX®

Raw material sterilization and vaporization



NEOTECH®

Sterilisation and vaporisation of granules



SARA ADVANCED®

Extraction of volatiles and sensory standardization



MASZONE®

Elimination of microorganisms

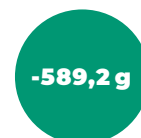
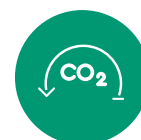
SUSTAINABILITY

ALL FOR THE ENVIRONMENT

Our actions are proven through the quality of our cork stoppers, the partnerships we build, the figures we present and our contribution to an increasingly greener world.

NEGATIVE CARBON FOOTPRINT

Study carried out by KPMG according to the Group's strategic sustainability axis.



TECHNICAL SPECIFICATIONS

PHYSICAL-MECHANICAL

Lenght	X ± 0,5 mm
Diameter	X ± 0,3 mm
Dimensional Recovery	> 96%
Moisture	4% – 8%
Specific weight	240 – 320 kg/m ³
Boiling water resistance	No disintegration
Discs thickness	≥ 4,5 mm
Torsion moment	≥ 35 daN.cm
Shear Strength	≥ 6 daN/cm ²
Torsion angle	≥ 35°
Sealing capacity	No leaks at 6 bar (at 20°C)
Chamfer	3,5 – 4,5 mm

PRODUCTION

Process	Moulding
Branding	Fire

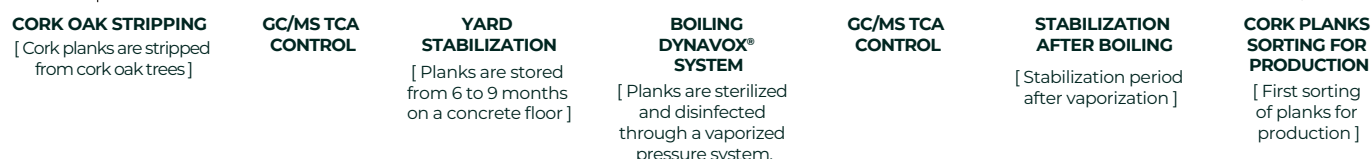
STORAGE

Use no later than	6 months
Moisture in storage	40% – 70% RH
Storage temperature	15°C – 20°C 59°F – 68°F
Storage place	Store the stoppers in a clean, well-ventilated and odor-free place, away from products containing chlorine.

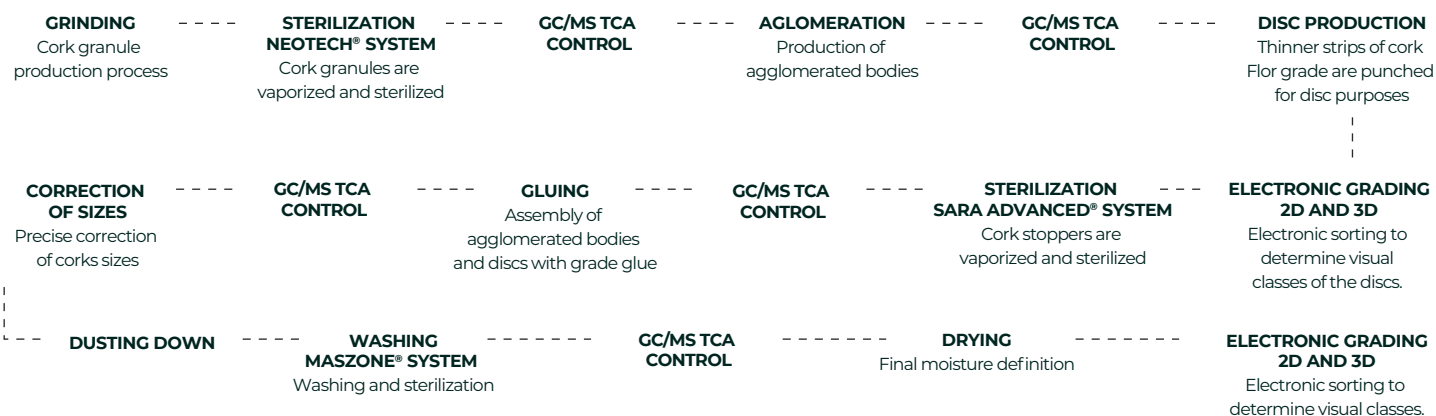
STANDARD DIMENSIONS 48x29,5 mm | 48x30 mm | 48x30,5 mm

PRODUCTION FLOW

Raw Material



Production



Customization and Packaging

