

Technical Sheet

VIVA.² MILLÉSIME[®]

Cork Stoppers



M·A·SILVA
Premium Cork Stoppers

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.

Key Features MILLÉSIME[®]:

- 100% individual sensory control.
- 100% individual control on the mass of the discs.
- 100% mass control in the cork stoppers.
- Flor quality in contact with wine.
- Aging with aromatic preservation.



TECHNOLOGIES



DYNAVOX[®]

Raw material sterilization and vaporization



NEOTECH[®]

Sterilisation and vaporisation of granules



SARA ADVANCED[®]

Extraction of volatiles and sensory standardization



MASZONE[®]

Elimination of microorganisms



The mark of responsible forestry
Products are available as FSC[®] certified on request

We can supply FSC[®] certified products (FSC – C009204) upon request.

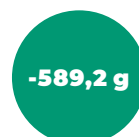
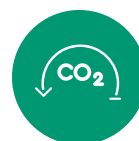
SUSTAINABILITY

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.



VIVA.2 MILLÉSIME® Cork Stoppers

TECHNICAL SPECIFICATIONS

PHYSICAL-MECHANICAL

Length	$X \pm 0,5 \text{ mm}$
Diameter	$X \pm 0,3 \text{ mm}$
Dimensional Recovery	> 96%
Moisture	4% – 8%
Specific weight	240 – 270 kg/m ³ \pm 10% tolerance
Boiling water resistance	No disintegration
Discs thickness	$\geq 4,5 \text{ mm}$ $\geq 5,5 \text{ mm}$
Torsion moment	$\geq 35 \text{ daN.cm}$
Shear Strength	$\geq 6 \text{ daN/cm}^2$
Torsion angle	$\geq 35^\circ$
Discs burst rate (dry veins, woody veins, woody particles)	< 0,4%
Sealing capacity	No leaks at 6 bar (at 20°C)
Chamfer	3,5 – 4,5 mm

PHYSICAL-CHEMICAL

TCA ⁽¹⁾	< 0,5 ng/L ⁽¹⁾ Quantification limit of 0,5 ng/L. Analysis performed in accordance to ISO 20752.
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Surface treatment distribution	In accordance
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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 48x30,5 mm 48x31 mm
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PRODUCTION FLOW

Raw Material

CORK OAK STRIPPING

[Cork planks are stripped from cork oak trees]

GC/MS TCA CONTROL

YARD STABILIZATION

[Planks are stored from 6 to 9 months on a concrete floor]

BOILING DYNAVOX® SYSTEM

[Planks are sterilized and disinfected through a vaporized pressure system.

GC/MS TCA CONTROL

STABILIZATION AFTER BOILING

[Stabilization period after vaporization]

CORK PLANKS SORTING FOR PRODUCTION

[First sorting of planks for production]

FINAL CORK PLANKS GRADING

[Flor cork planks sorting for discs production]

Production

GRINDING

Cork granule production process

STERILIZATION NEOTECH® SYSTEM

Cork granules are vaporized and sterilized - < 0,5 ng/L⁽¹⁾

GC/MS TCA CONTROL

AGLOMERATION

Production of agglomerated bodies

GC/MS TCA CONTROL

DISC PRODUCTION

Thinner strips of cork Flor grade are punched for disc purposes

ELECTRONIC GRADING 2D AND 3D

Electronic sorting to determine visual classes of the discs.

DUSTING DOWN

CORRECTION OF SIZES

Precise correction of corks sizes

GC/MS TCA CONTROL

GLUING

Assembly of agglomerated bodies and discs with grade glue

GC/MS TCA CONTROL

STERILIZATION SARA ADVANCED® SYSTEM

Cork stoppers are vaporized and sterilized

100% INDIVIDUAL CONTROL ON THE MASS OF THE DISCS

WASHING MASZONE® SYSTEM

Washing and sterilization

GC/MS TCA CONTROL

DRYING

Final moisture definition

ELECTRONIC GRADING 2D AND 3D

Electronic sorting to determine visual classes.

INDIVIDUAL ORGANOLEPTIC CONTROL - TCA < 0,5ng/L^{(1) (2)}

⁽¹⁾ Quantification limit of 0,5 ng/L. Analysis performed in accordance to ISO 20752.
⁽²⁾ In case of cork taint claim on a bottle sealed with our one by one inspected cork, we will buy the bottle back. We will test the wine and cork in our lab. If the cork derived TCA of the sample is $\geq 1,0 \text{ ppt (ng/L)}$ we will reimburse the retail release price of the wine

Customization and Packaging

PRINTING

Customized printing on stoppers

FINAL TREATMENT

To facilitate the bottling process

GC/MS TCA CONTROL

PACKAGING

According to specifications