



R . C O R K

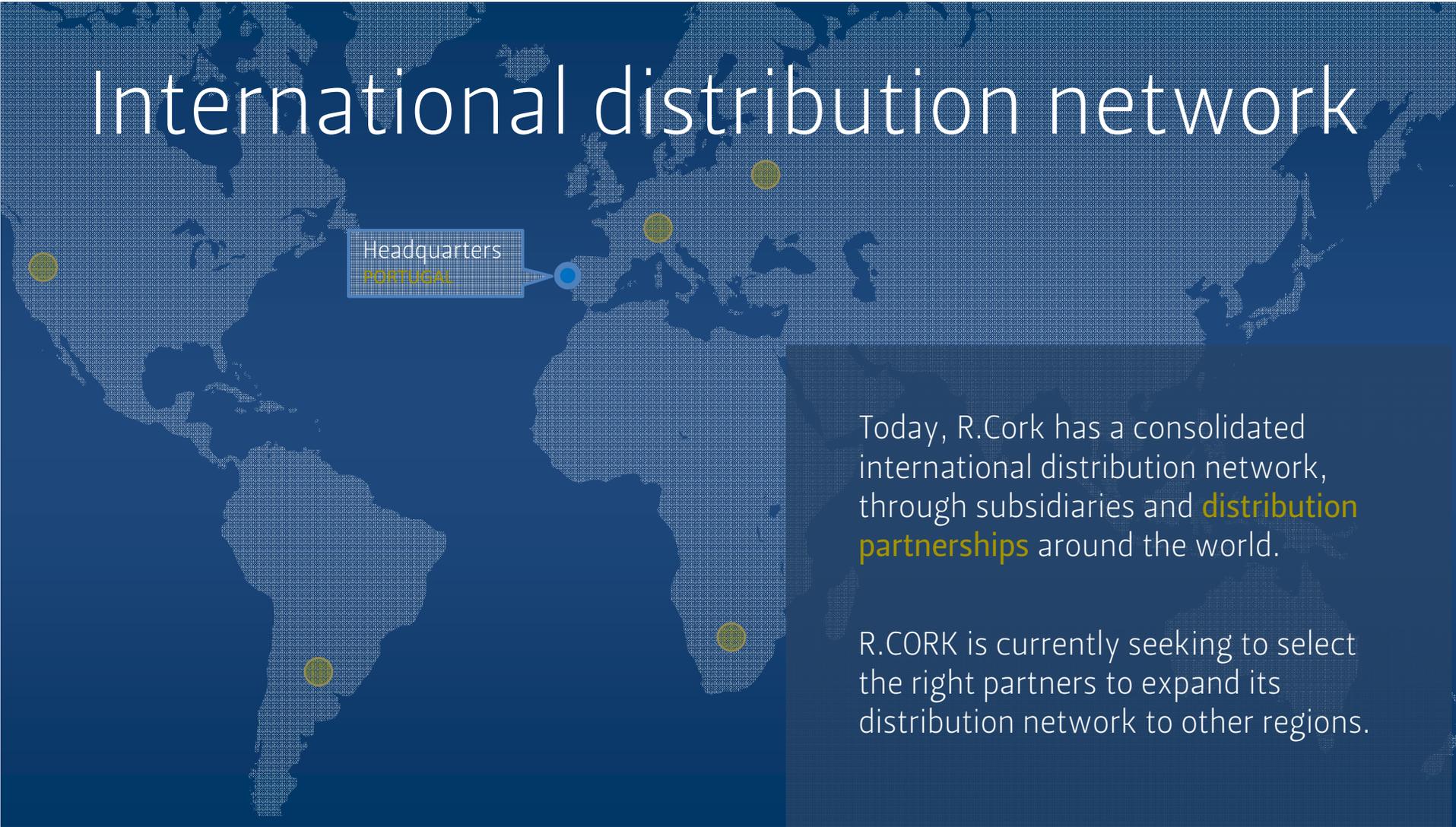
# Company Overview

DISTRIBUTION PARTNERSHIPS

# About R.CORK

- A team of experienced specialist professionals ready to provide you with the right closure at competitive conditions.
- R.CORK delivers all types of cork stoppers with industry leading quality specifications regarding:
  - ✓ Bottling performance
  - ✓ Sensory properties
  - ✓ Product Safety (food grade)
  - ✓ Traceability

# International distribution network

A world map with a blue background and a grid pattern. Several yellow circular markers are placed on the map, indicating distribution points in North America, Europe, and South America. A callout box points to a blue circular marker in Europe, labeled 'Headquarters PORTUGAL'.

Headquarters  
PORTUGAL

Today, R.Cork has a consolidated international distribution network, through subsidiaries and **distribution partnerships** around the world.

R.CORK is currently seeking to select the right partners to expand its distribution network to other regions.

# Distribution Partner Benefits

By partnering with R.Cork as a distributor you get



Full Technical Support



Access to Product Training



Sales support material.



Preference in expanding to adjacent territories

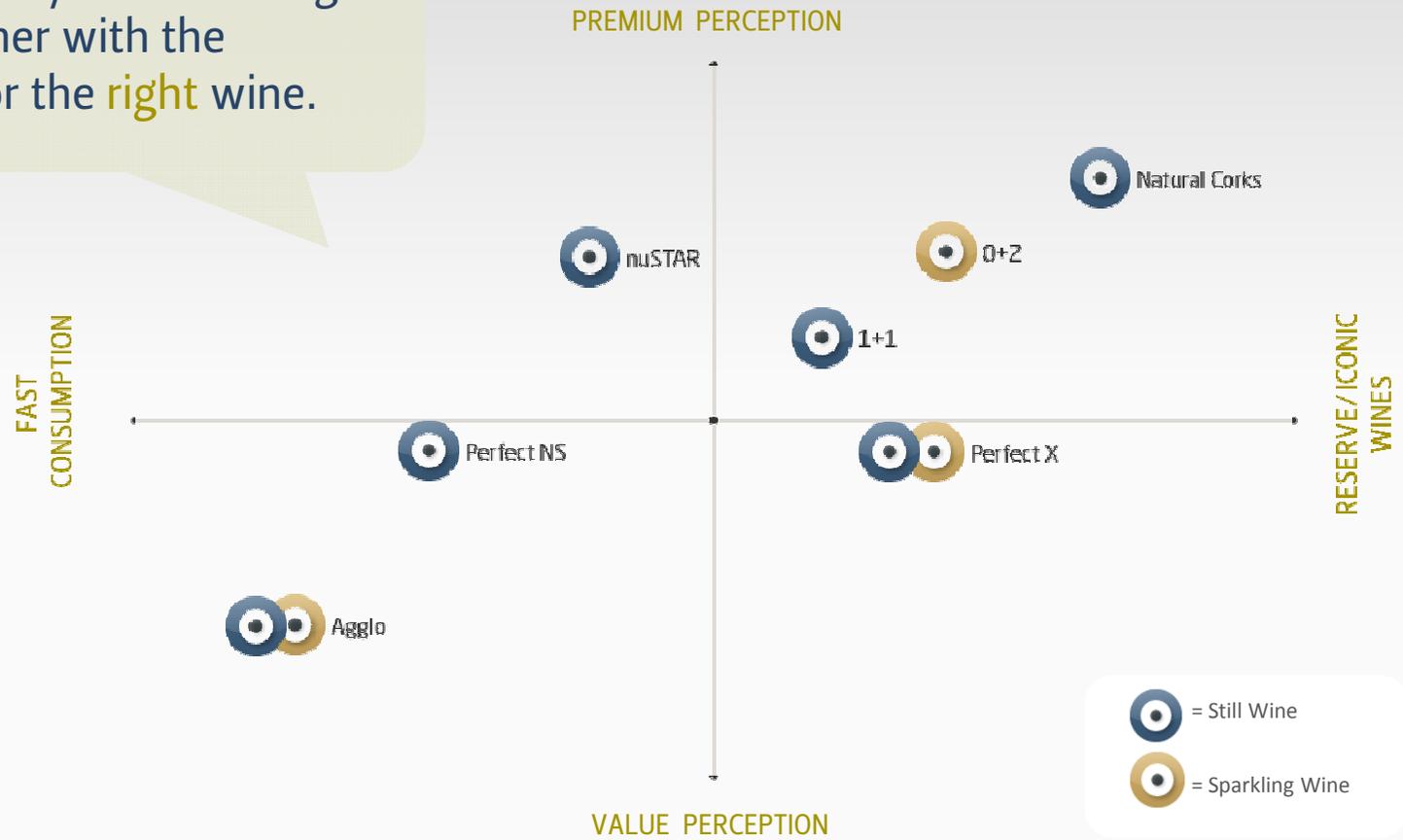


R. C O R K

# Why R.CORK?

- **R** = RELIABLE cork stoppers
- Industry-leading standards of **Quality Control** of cork stoppers
  - Bottleneck profile analysis
  - Food-grade certificate
  - HACCP methodologies
  - ISO standards for Cork Stoppers Quality Control (ISO 9727/10718/20752)
  - Adoption of customers' Technical Specifications
  - QC report on every order delivered
- Continuous **Research & Development** to improve the cork stoppers' performance:
  - Consistent and smooth behavior during bottling
  - Reduced Capilarity
  - Clean sensory properties

R.Cork assists you in advising your customer with the right cork for the right wine.



# Natural Corks

Natural corks are the classic closure that allows the wine to reach its full aging potential.

Available in different visual grades, R.Cork's natural cork stoppers are submitted to the strictest **quality and sensory control**, from raw material up to the finished product.

## Key Benefits

- Unlocks the full aging potential of wine
- Premium consumer perception
- Lowest carbon footprint type of closure

Time we advised for bottled wine:

- Natural N.1 and natural Super: between 3 and 5 years;
- Natural Extra : between 5 and 10 years;
- Natural Flor, Prestige, Nectar: 10 years or more.

## TECHNICAL SPECIFICATION

Length	Vn ± 1,0 mm
Diameter	Vn ± 0,5 mm
Ovality	≤ 0,7 mm
Moisture Content	4 – 8 %
Dust content	≤ 2,0 mg/ cork
Residual Oxidants	Negative
Total Count (Microbiology)	≤ 4 colonies/ cork
Sealing	No leakage at 1 bar
Sensory Evaluation	"Off-flavours" ≤ 3% and TCA ≤ 1%
Releasable 2,4,6 TCA	TCA < 2,0 ng/ l
Extraction Force	15 – 40 daN (**)



# nuSTAR

A “hybrid” cork closure that delivers performance and value.

From selected medium grade natural corks, the application of a unique food-grade sealing agent enhances the mechanical consistency.

## Key Benefits:

- Get premium consumer perception at a fraction of the cost.
- Excellent choice for fast consuming wines (12 to 18 months)

Time we advised for bottled wine: until 2 years.

## TECHNICAL SPECIFICATION

Length	Vn ± 1,0 mm
Diameter	Vn ± 0,5 mm
Ovality	≤ 0,5 mm
Moisture	5 – 8 %
Dimensional recovery after compression	> 90%
Solid Residues	≤ 2,0 mg/ cork
Residual Oxidants	Negative
Total count (moulds, yeasts, bacteria)	≤ 4 colonies / cork
Sealing behaviour	Absence of leakage at 1 bar
Treatment Quantity	VN ± 15 %
Releasable 2,4,6-TCA	TCA < 2,0 ng/ l
Sensory evaluation	“Off-flavours” ≤ 3% and TCA ≤ 2%
Extraction Force	15–40 daN



# 0+2 for Champagne

Individually molded corks to assure the freshness of premium sparkling wine. Manufactured to withstand the pressure inside a champagne wine bottle (up to 6 bar). This means that sparkling wine will hold its bubbly freshness for longer.

0+2 for Champagne corks from R.Cork are produced from premium natural cork derivatives ("Apara Especial"), to assure the best sensory behavior.

All binding agents that hold the cork granules and discs are food-grade and FDA-approved substances.

## Key Benefits

- Superior pressure resistance (up to 6 bar)
- Excellent sensory behavior

Time we advised for bottled wine: aging spark wines

## TECHNICAL SPECIFICATION

Length	Vn ± 0,3 mm
Diameter	Vn ± 0,5 mm
Ovality	11 ± 1 mm
Moisture Content	4 – 8 %
Shear Strength	≥ 6 daN/ cm <sup>2</sup>
Torsion Angle	≥ 35 °
Apparent Density	260 ± 25 Kg/ m <sup>3</sup>
Resistance Boiling Water	Absence of disaggregation
Permeation of Gas	Absence of gas bubble
Dust content	≤ 2,0 mg/ cork (*)
Total Count (Microbiology)	<4 colonies/ cork
Sensory Evaluation	"Off-flavours" ≤ 4% and TCA ≤ 1%
Releasable 2,4,6 TCA	TCA < 2,0 ng/ l



# 1+1

This best-selling stopper has a proven track record to be an excellent cost-effective choice for young fast consuming wines (such as white wines).

Cork granules and disks are submitted to a thorough disinfection to assure its sensory integrity. All binding agents used in production are food-grade and FDA-approved.

## Key Benefits

- Excellent sensory behaviour
- Only natural cork is in contact with the wine

Time we advised for bottled wine: Until 2 years

## TECHNICAL SPECIFICATION

Diameter	Vn ± 0,3 mm
Length	Vn ± 0,5 mm
Disk thickness	5 ± 1 mm
Moisture Content	4 - 8 %
Shear Strength	≥ 6 daN/ cm <sup>2</sup>
Torsion Angle	≥ 30 °
Apparent Density	280 ± 40 Kg/ m <sup>3</sup>
Resistance Boiling Water	Absence of disaggregation
Dust content	≤ 2,0 mg/ cork (**)
Residual Oxidants	Negative
Total count (moulds, yeasts and bacteria)	≤ 4 colonies/ cork stopper (*)
Sealing	Absence of leakage at 1 bar
Sensory Evaluation	"Off-flavours" ≤ 4% and TCA ≤ 1%
Releasable 2,4,6-TCA	TCA < 2,0 ng/ l
Extraction Force	15 - 35 daN (**)



# Perfect X

Premium micro-agglomerated cork developed for demanding wineries and fast consumption wines (up to 2 years).

Manufactured by individual moulding process without synthetic micro-expanders.

Multifunctional: suitable for still wine, sparkling wine, cider or beer.

## Key Benefits

- Very clean sensory properties and regular Oxygen Transmission Rates
- Highly consistent with very regular performance in the bottling line
- High resistance to pressure (up to 6 bar). Sparkling wine stays fresher for longer.

Time we advised for bottled wine: until 2 years.

## TECHNICAL SPECIFICATION

Length	Vn ± 0,5 mm
Diameter	Vn ± 0,3 mm
Moisture	4 - 8 %
Shear Strength	≥ 8 daN/ cm <sup>2</sup>
Torsion Angle	≥ 60 °
Apparent Density	280 ± 25 Kg/ m <sup>3</sup>
Resistance to Boiling Water	Absence of disaggregation
Permeation of gas	Absence of gas bubble
Total count (moulds, yeasts and bacteria)	≤ 4 colonies/ cork stopper (*)
Sensory Evaluation	Neutral
Releasable 2,4,6-TCA	< Limit of Quantification



# Perfect NS

Micro-agglomerated cork stopper for fast consuming wines, made by moulding process.

The preferred choice for large scale wine brands that demand consistency in the bottling line and clean sensory properties.

## Key Benefits:

- Clean sensory
- Consistent performance in the bottling line

Time we advised for bottled wine: until 2 years

## TECHNICAL SPECIFICATION

Length	Vn ± 1,0 mm
Diameter	Vn ± 0,5 mm
Ovality	≤ 0,7 mm
Moisture Content	4 – 8 %
Dust content	≤ 2,0 mg/ cork
Residual Oxidants	Negative
Total Count (Microbiology)	≤ 4 colonies/ cork
Sealing	No leakage at 1 bar
Sensory Evaluation	“Off-flavours” ≤ 3% and TCA ≤ 1%
Releasable 2,4,6 TCA	TCA < 2,0 ng/ l
Extraction Force	15 – 40 daN (**)



# Agglo

Agglomerated corks are the “budget-friendly” closure for young, fast consuming wines.

All binding agents that hold the cork granules are food-grade and FDA-approved substances.

## Key Benefits

- Competitive priced closure
- Consistent extraction forces

Time we advised for bottled wine: until 1 year

## TECHNICAL SPECIFICATION

Length	$Vn \pm 1,0$ mm
Diameter	$Vn \pm 0,5$ mm
Ovality	$\leq 0,7$ mm
Moisture Content	4 – 8 %
Dust content	$\leq 2,0$ mg/ cork
Residual Oxidants	Negative
Total Count (Microbiology)	$\leq 4$ colonies/ cork
Sealing	No leakage at 1 bar
Sensory Evaluation	“Off-flavours” $\leq 6\%$ and TCA $\leq 1\%$
Extraction Force	15 – 40 daN (**)



# Bartops

The most convenient type of cork for wines, spirits and olive oil that require easy opening and re-sealing.

Capsules can be generic (plastic, wood, cork), plain, printed, engraved or custom-developed tailored to your packaging requirements.

The cork type can be chosen according to the type of beverage, bottle and target-price requirements.

## Key Benefits:

Sealing/resealing can be effective for longer periods of time due to the long-lasting properties of compression/recovery of cork.

Capsule can be developed for seamless integration with the packaging

## TECHNICAL SPECIFICATION

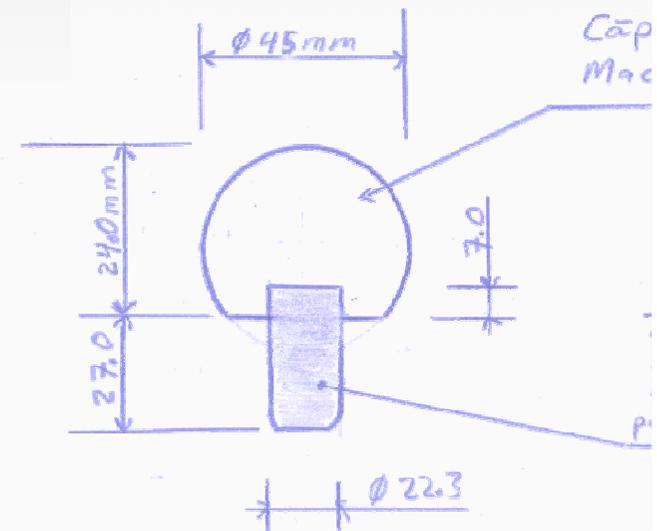
Length	
Diameter	
Ovality	Bartop corks are available with different types of stoppers (natural, nustar, agglo, et.c) and different capsules (plastic, wood, etc.)
Moisture Content	
Dust content	
Residual Oxidants	
Total Count (Microbiology)	
Sealing	Specifications vary accordingly.
Sensory Evaluation	
Releasable 2,4,6 TCA	



# Other Speciality Corks

Our Development team helps customers everyday to find innovative ways for our cork stoppers to help their packaging stand out:

- ✓ 0+1 corks for sparkling wine
- ✓ Conic-shaped
- ✓ Magnum corks
- ✓ Custom-sized corks
- ✓ Custom capsules
- ✓ “Limited Edition” corks





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