

USING CORK A CHECKLIST FOR WINERIES

SELECTION AND STORAGE OF CORKS

Amorim can calculate the required cork diameter from the volume (V) of the neck of your bottle.	A wine with high CO ₂ may require a cork with a greater diameter than normal.	Longer corks than normal may aid long term cellaring for some bottle types.	Order your corks for immediate or quick use.	Store in a well-ventilated room with controlled temperature and humidity.

INSERTING THE CORK

Ensure the cork is compressed slowly and to a diameter no less than 15.5mm.	Ensure insertion of the cork is as quick as possible.	For standard bottlenecks, the cork should be inserted to 1mm below the top of the neck.	Minimise moisture on the inside of the bottleneck.	Headspace at 20°C should be at least 15mm.	Vacuum bottling or CO ₂ flushing will reduce internal pressures.

STORAGE AND TRANSPORT OF WINE

After bottling, keep wine upright for a minimum of 5-10 minutes.	Ideal bottle storage conditions are 15-20°C at 50-70% humidity.	Keep the wine cellar free of insect pests.	Wine should be transported in an upright position.

MAINTAINING CORK EQUIPMENT

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 chemicals.

FAX BACK FORM

CHECKLIST FOR WINERIES

To obtain poster-size copies of the checklist, please complete this form and fax to:

FAX: +351 22 747 5505

or email your request, giving details of your postal address, to marketing@amorim-irmaos.pt

Dr Mr Mrs Ms Miss

Name _____

Company _____

Position _____

Address _____

State _____ Country _____ Postcode / Zip _____

Telephone _____

Facsimile _____

Email _____

Quantity Required _____