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Since the introduction of TCA analysis by GC/MS (gas chromatography/mass spectrometry) in 2001, we have gained extensive experience in our laboratory with the instrumental analysis and understanding the special affinity of cork for trichloroanisole (TCA).

Whether and how strongly a cork releases TCA into its environment depends on its individual composition and its individual TCA depot.

An immense number of samples and further research on this have allowed us to identify correlations and improve the extraction of TCA from cork.

The result is an extraction process in which TCA is enriched so its level can be more reliably determined - without affecting the cork's structure.

We worked with a technical partner to develop an instrument that allows us to significantly reduce the analysis time.

The optimized extraction procedure, together with the much shorter analysis time, means we can now test cork quantities on a completely different scale.

In addition to random testing for our proven sensory qualities Top and Plus, we can now test **all** corks in a batch and offer them as a new sensory class called "**@ll tested**".

As before, all analyzed corks are additionally sensory evaluated to detect and sort out other possible off-flavors.

You will recognize the **@ll tested** by the **@** after the already known TR number, which guarantees the traceability of each delivery.

**@ll tested** stands for a new level of security, no longer based on random testing alone.

The name says it all: every **@ll tested** cork has been analyzed with the most modern technology and additionally sensory evaluated.

### **Safe natural corks - your demand - our job.**

We will be happy to advise you on the selection of the optimal corks for your wines.

**You have the choice!**