

# Handling instructions for natural wine corks

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The packaging contains a small amount of sulfur dioxide.  
Do not inhale sulfur dioxide vapours.  
Ensure that work area is well ventilated.

## Storage

Frost free  
Normal atmospheric humidity  
No strong odours  
Protected against sun light  
Up to 6 months maximum in the originally closed bag  
Open bags to be used up immediately

## Corking

Recommended bottling temperature of the wine 15°C – 20°C  
Head space at least 15 mm at 20°C bottling temperature  
Temperature of the corks between 15°C and 25°C  
Use bottles according to EN 12726 with ID 18.5 mm of bottle mouth  
Vacuum corking strongly recommended  
Maximum CO<sub>2</sub> concentration 1.2 g/l

## After the bottling

Keep bottles upright > 5 minutes  
Avoid any temperature increase after bottling  
Store bottles at constant temperatures  
Upright position of bottles recommended (obligatory for 3<sup>rd</sup> and lower grades)

## General information

Despite careful selection and extensive controls,  
migration of phenols and other substances from the cork  
occurrence of dust and cork particles coming off  
leakages due to cork defects (worm holes, fissures)  
and variations in extraction force (example: woodiness) are not totally avoidable.

The number of cork defects increases in the lower grades.

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