

Sensory quality classification

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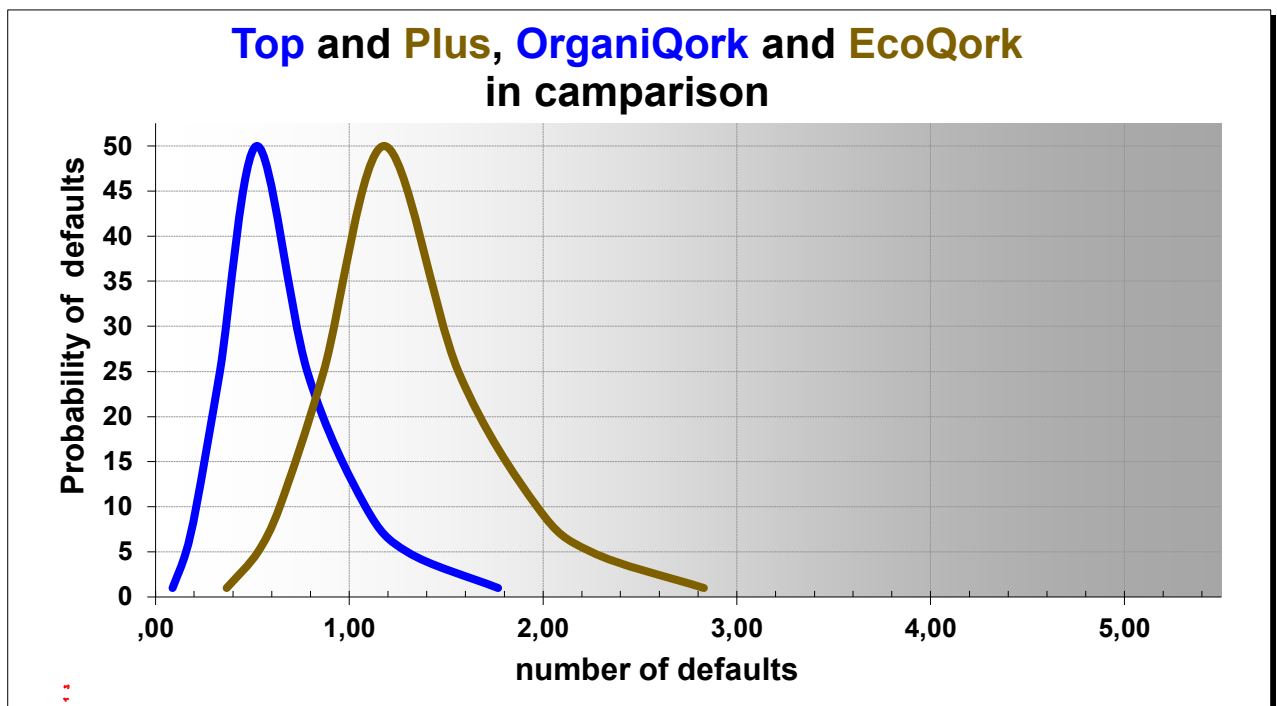


Top and Plus, OrganiQork and EcoQork

The classification of corks into the sensory classes Top and Plus for the classic product line, resp. OrganiQork and EcoQork for the natural line, is based on our own analytical examinations, which are carried out using a large sample after each wash. The number of conspicuous corks per sample decides classification. A cork is conspicuous, when its TCA content would be perceived by an experienced taster in a dry white wine as musty.

Through continuous feedback of the results of our analysis to our suppliers, we have achieved a significant improvement in the sensory quality of the lots delivered since the beginning of these examinations in 2001.

Compared to most competitors, who only make general statements on sensory quality without naming concrete limits of error, we can say that since the introduction of sensory classes in 2001, we have consistently met promised standards. Again and again, our customers expressly confirm the sensory quality and consistency of our deliveries.



This diagram clearly shows that the sensory classes overlap. Quality classified as Plus resp. EcoQork can have a 1,6% error, as can quality classified as Top resp. OrganiQork.

The difference is in the likelihood of this occurring. With Top and OrgniQork, the probability is very small at only 2%, but the risk in sensory class Plus and EcoQork is just under 22%.

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Top resp. OrganiQork, proven top quality

We recommend our classic Top corks and the natural OrganiQork for your top wines. On average, no more than 7 out of every 1,000 bottles are perceptibly affected by musty off-flavors (2,4,6 TCA).

Plus resp. EcoQork, the more affordable alternative

A lot sealed with Plus cork resp. EcoQork will also usually remain complaint-free. There is a low likelihood of more than 2 out of 100 bottles perceptibly affected by off-flavors from 2,4,6 TCA.

What makes us so sure?

As with any random sample analysis, a selection of the sample from a homogeneous total quantity is crucial.

However, a random sample will always only determine the probability of error in a cork lot.

It is fact that:

- **The more corks are tested, the more accurate the statement becomes.**
At Korkindustrie Trier, at least 400 corks, and usually as many as 800 corks, are tested out of every washing machine load - irrespective of the optical quality.
- **The more homogeneous the basic quantity, the more accurate the statement becomes.**
At Korkindustrie Trier, corks are selected after the washing machine drum process and not from the delivered bales - so they are "well mixed."
- **The smaller the basic quantity, the more accurate the statement becomes.**
At Korkindustrie Trier, the sampling takes place from max. 50,000 corks measuring 45x24 mm, regardless of the size of the delivery batch, which may include more than 200,000 corks of a quality.

Safe, natural cork. Your requirement, our promise.

We are happy to advise you in the selection of the optimal cork for your wines.

You have the choice!