+96%
NATURAL
DE-AROMATISED CORK
USING **SUPERCRITICAL**
CO_2

CRISTAL® V

MICRO CORK CLOSURE MADE WITH INDIVIDUAL MOULDS FROM CORK PULP DE-AROMATISED USING SUPERCRITICAL CO_2, GUARANTEEING EVERY CLOSURE IS TASTE-FREE

Bourrassé
Creator of cork solutions

EVERY CLOSURE GUARANTEED TASTE-FREE

CRISTAL® V

Latest generation supercritical CO_2 adds the finishing touch to control of the aromatic profile, ensuring absolute neutrality.

CRISTAL® V ensures a well-judged, precise ally for wine.

TECHNICAL SPECIFICATIONS

Individual releasable 2,4,6-TCA content	≤ DL*
Moisture content	3 - 8%
Length	44.0 +/- 0.5 mm
Diameter	23.7 +/- 0.5 mm
Average extraction force (on glass tubes)	15 to 40 daN
Liquid seal capability	≥ 2.0 bars
Dimensional recovery	≥ 95 % after 3 min
Peroxide residues	None
Dust content	≤ 0.5 mg / stopper
Capillarity migration	None
Permeability - OTR target value (Oxygen Transmission Rate) mg O_2	

CRISTAL	V	V P+
Over 6 months	1.2	1.4
Over 1 year	1.2	1.4
Per year, after 1 year	0.05	0.08

**Determination by solid phase micro-extraction (SPME GC/MS or GC/ECD) and gas chromatography with mass spectrometric detection.*
DL: Detection limit = 0.3 ng/l. Accuracy of the analysis +/- 0.3 ng/l.

Our products comply with the current technical specifications (test methods and technical specifications according to NF ISO 16420) and are "ex works".

RECOMMENDATIONS

Maximum recommended shelf life after corking: 5 years
(up to 7 years depending on the wines)

Suitability closure/wine:
For still wine closures in a CETIE finish bottle. It is our customers' responsibility to carry out validation tests under their own conditions of use.

Use:
- Optimal compression diameter: 15.5 mm depending on the type of finish.
- Corking rate ≤ 1,250 Btls/head and per hour.
- Observe a standing time of at least 3 minutes before lying the bottles down

Storage:
- In temperate, odourless, sound and ventilated facilities.
- Work on a FIFO (first in – first out) basis.
- Optimal use within 6 months after delivery.

This information is given in good faith and is based on the current state of our knowledge.

SYSTECODE PREMIUM CELIEGE
SYSTECODE EXCELLENCE CELIEGE
HACCP SYSTECODE CELIEGE
N°BV/107/CO.PTX

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