Handling instructions for natural wine corks

Korkindustrie Trier

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Safety instructions

The packaging contains the dangerous good sulfur dioxide.

Classification / labelling:	T / R 23	Toxic by inhalation
	C / R 34	causes burns
Maximum concentration at the work area:	1,3 mg/m³	

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 > 15°C
Use bottles according to EN 12726 with ID 18,5 mm of bottle mouth
Vacuum corking strongly recommended
Maximum CO_2 concentration 1,2 g/l

After the bottling

Keep bottles upright > 2 minutes
Store bottles at constant temperatures
Upright position of bottles recommended (obligatory for 3rd 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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