

SPARK® STOPPER

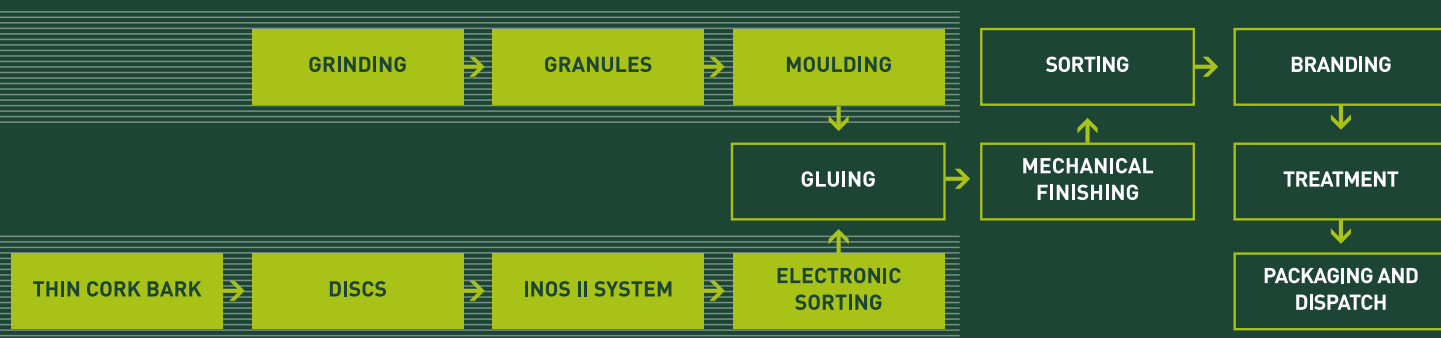


The Spark® stopper has acquired a privileged status as a seal for the best Champagnes and Sparkling Wines. The result of intensive scientific and technological research, the Spark® stopper achieves the highest levels of physical, chemical and oenological performance. Its outstanding mechanical behaviour and ease of bottling are fundamental advantages.

Specifications

TESTS	CHARACTERISTICS	SPECIFICATIONS
Physical - Mechanical	Length	$l \pm 0,5\text{mm}$
	Diameter	$d \pm 0,3\text{mm}$
	Ovalisation	$\leq 0,3\text{mm}$
	Moisture	4% - 9%
	Average weight	$X \pm 1\text{gr}$
	Specific weight	230 - 290 Kg/m^3
	Disc thickness	1 st $\geq 4,5\text{mm}$ / 2 nd $\geq 5,5\text{mm}$
	Torsion moment	$\geq 35 \text{ daN.cm}$
	Torsion angle	$\geq 35^\circ$
Physical - Chemical	Dust content	$\leq 2\text{mg/cork}$

Production Flowchart



Standard Diameters

48 x 30,5 mm

48 x 31 mm

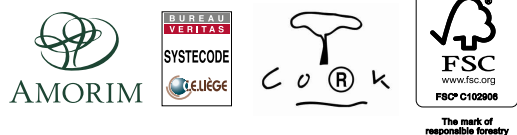
47 x 29,5 mm

Food Standards:

All Amorim & Irmãos, S.A. products comply with existing regulations and legislation (European and FDA - Food and Drug Administration) for products in contact with food.



U.J. Amorim Distribuição
U.J. PTK
U.J. Champcork
U.J. RARO



Recommendations to the user

Selection and Storage of Corks Stoppers

- Amorim & Irmãos can calculate the required cork diameter from the design of the neck of your bottle, the characteristics of the wine and the corking conditions.
- Order your corks for immediate or quick use. These stoppers should be used within 6 months of the date of manufacture.
- Store in a well-ventilated room with controlled temperature between 15°C and 25°C and 50% to 70% humidity.

Corking conditions

- Ensure any dust is removed before corking.
- Ensure the cork is compressed slowly, to a diameter no less than 15.5 mm.
- Ensure insertion of the cork is as quick as possible.
- For standard bottlenecks, the cork should be inserted to between 22 and 24mm from the top of the neck.
- Minimise moisture on the inside of the bottleneck.

Equipment Maintenance

- Maintain the corker jaws free of nicks and signs of wear.
- Ensure proper alignment of plunger and location ring.
- Ensure corking machine operates smoothly, especially during compression.
- Clean all cork-handling surfaces regularly with chlorine-free products.
- Ensure the equipment is suited to the cork used.

Storage and Transport of Wine

- After bottling, the bottles should be kept in an upright position for at least 10 minutes.
- Ideal bottle storage conditions are 15-25°C at 50-70% humidity.
- Keep the wine cellar free of insects.
- Bottles should be transported in an upright position.

Please always check the most update product technical sheets as the manufacturer reserves its right to implement product changes without prior notice.