



Handling instructions for natural wine corks

Korkindustrie
Trier

Version of 24.11.2004

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 CO₂ 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.

For further information contact Korkindustrie Trier:

Tel. 0049-651-910310
Fax 0049-651-9103159
info@korkindustrie.de