



Product description

Organic wines are produced to the highest ecological standards.

Shouldn't their bottle closures be manufactured according to the same criteria?

Our answer is OrganiQork – a line of natural, high quality corks from Korkindustrie Trier.

OrganiQork is the closure that organic wines deserve. Made from one piece of cork, punched from carefully selected cork bark. Cooked in clear, filtered water. Carefully washed in a bath with citric acid and other substances commonly used for food. Refined with nothing else than a coating of real beeswax and vegetable oil.

The result is a cork as pure as possible – unbleached, undyed, chemical-free, without filler. And like all Korkindustrie Trier products, completely without genetically modified substances.

The statistical probability of an OrganiQork having any sensory relevant TCA is less than 1%. Extensive analytical and sensory investigations of each batch prove it.

Choose a natural cork as a closure and help the ecologically valuable to preserve cork oak forests with their biodiversity – a common goal of the Naturschutzbund Deutschland (NABU) and the World Wide Fund for Nature (WWF).

Every OrganiQork order is shipped with a datasheet showing the geographic origin of cork, the year of harvest, all stages of treatment in Portugal and Trier, as well as any sensory-relevant data.

Choose OrganiQork.

A cork as pure and natural as your wine.



Sample / Muster



Order

Customer: Sampleman
 Number: TR 1234 OQ
 Quantity: 200 corks
 Grade: 304 OQ

Cork Harvest

Origin: Alentejo
 Period: August 2008
 Batch: 50.000 kg

Processing (Portugal)

Storage / Maturation: Until September 2009
 Boiling: Clear water, no additives
 Stabilization: 9 days
 Punching: December 2009, with immediate drying and sorting
 Shipping: December 2009

Processing (Trier)

Washing: 12.01.2010, using water and additives like citric acid and sodium hydroxide
 Treatment: 01.02.2010, using only beeswax and vegetable oil
 Packing: 03.02.2010, sterilized with sulfur dioxide

Test Results

Test	Reading	Sample size
Dimension	37,9 mm x 23,9 mm	n = 32
Weight	2,9 g	n = 32
Humidity	5,2 %	n = 10
TCA basic value	<1 ng/l	n= 200
Contaminated corks	1 cork	n= 200





Does dispensing with the bleaching of corks using hydrogen peroxide have any advantages?

Yes.

Hydrogen peroxide (H₂O₂) is a powerful oxidizer. It bleaches the cork surface, including all pores and dark, woody areas, and it attacks the upper cell layers. Dispensing with this cosmetic bleach spares the natural outer cell structure. Elasticity and moisture-repellent properties of cork cells are retained and support the effectiveness of the surface coating. OrganiQork also retains its natural color.

Is the cork disinfected anyway?

Yes.

For washing OrganiQork, caustic soda (used, for example, as a dipping bath for Laugengebäck, a type of bread) and citric acid are used. Dirt and unwanted phenolic substances are thus removed from the cork surface and out of the pores. Microorganisms are being killed by the various pH-levels and washed away with the wash liquor. At the end of the wash multiple rinses with fresh water assure that all acid residues are removed.

Before delivery, the addition of sulfur dioxide ensures that the corks arrive sterile at the winemaker.

Does citric acid stimulate molding?

No.

Citric acid, as organic acid, is biodegradable by microorganisms in a diluted aqueous solution. Aqueous citric acid solutions therefore become contaminated quickly. For this reason, the citric acid is not dissolved until immediately before the cork is washed.

Dry citric acid and sodium citrate (a possible reaction product of caustic soda and citric acid in the wash), however, are stable and storable salts. Very slight remnants of these salts that might remain, despite thorough rinsing, on the dry cork surface are harmless. After corking, if any of these traces should be left, they do not affect the durability of a wine, since large amounts of citric acid are already naturally present (up to 500 mg / l according to Würdig / Woller in Chemie des Weines, 1989).

Is there a sensory guarantee for OrganiQork?

Yes.

Like all quality levels at Korkindustrie Trier, OrganiQork sensory quality is determined through a comprehensive sample. Its sensory quality is guaranteed to be comparable to TOP corks, with a little wider dispersion.





Natural cork from Korkindustrie Trier

	Conventional production	OrganiQork (OQ) / EcoQork (EQ)
Origin	Different regions of Spain and Portugal without declaration of origin	One harvest; harvest year, forest region and crop are documented
Purchase	Unwashed raw corks from a solid Network of Portuguese suppliers	Unwashed raw corks from individual long-term suppliers
Wash	Light peroxide wash, avoiding extreme bleaching and coloring to improve the cork look	Exclusively with caustic soda, citric acid and water, for a natural surface with no bleaching
Surface-Coating	Synthetic oil (silicone oil) and petroleum-based wax (paraffin), Without cosmetic chemistry (coloring, colmation)	Pure beeswax and vegetable oil
TCA rating	Two classes to choose from: TOP: < 1% (MW) PLUS: < 2% (MW)	OQ: < 1% (MW) EQ: < 2% (MW)
Phenols	< 50% compared to unwashed raw corks (average)	< 25% compared to unwashed raw corks (average)
Optics	Lighter than natural color	Natural wood color
Wine development	Usually positive compared to alternative closures	Very often more harmonious in direct comparison to conventional natural corks
Documentation	Data sheet on request	OQ: Data sheet with information on the order, the origin, processing and analysis results of the corks EQ: Data sheet on request



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Certificate according to Regulation (EC) 834/2007 (Ordinance on the ecological / biological production and labeling of organic Products), Regulation (EC) 889/2008 (Implementing Regulation (EC) 834/2007) and Regulation (EC) 967/2008 (amendment of Regulation (EC) 834/2007)

Natural corks are commodities and are not subject as such to Scope of Regulations (EC) 834/2007, Reg. (EC) 889/2008 and Reg. (EC) 967/2008 (EC Organic Regulation). Regardless, we can confirm that our natural corks “OrganiQork” were produced naturally and sustainably.

As for the organic production of cork wood and / or wine corks, there are no official regulations at this time. As a consequence certification of organic production is currently excluded.

For “OrganiQork,” only cork wood from forests that were not artificially fertilized is processed, meeting the criteria of sustainable forest management.

When processing the cork wood in Portugal only clean water is used. The processing in Trier takes place exclusively with pure beeswax (according to VO (EG)834/2007, approved as a food additive) and vegetable oil. Both products are free of genetically modified organisms and allergenic substances. Corresponding statements of assurance from the producer are available to us.

We will inform you immediately if the “OrganiQork” natural corks supplied by us no longer comply with this assurance.

Korkindustrie Trier GmbH & Co. KG

Heiner Schieben

