



NATURAL cork stoppers are the most organic ones, the most premium ones, and naturally M.A.SILVA's best sellers.

The production process of these stoppers involves different patented and award-winning technologies, with a commitment to maximum quality and guarantee of non-detectable TCA. Standing out as a world reference, they are the best option for the most demanding wines.

TECHNOLOGIES



DYNAVOX®

Raw material sterilization and vaporization



SARA ADVANCED®

Extraction of volatiles and sensory standardization



ONEBYONE®

Individual cork testing



MASZONE®

Elimination of microorganisms



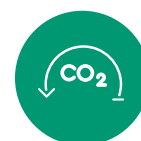
We can supply FSC® certified products (FSC – C009204) upon request.

The mark of responsible forestry
Products are available as FSC® certified on request

SUSTAINABILITY

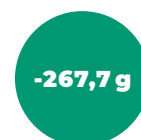
ALL FOR THE ENVIRONMENT

Our actions are proven through the quality of our cork stoppers, the partnerships we build, the figures we present and our contribution to an increasingly greener world.



NEGATIVE CARBON FOOTPRINT

Study carried out by KPMG according to the Group's strategic sustainability axis.



TECHNICAL SPECIFICATIONS

APPLICATION

NATURAL cork stoppers can and should be used with all kinds of wines, regardless of the aging period and bottle shape.

SIZES

Length Nominal ± 0,7 mm
 Diameter Nominal ± 0,5 mm
 Runout Ovalisation ≤ 0,7 mm

PHYSICAL

Moisture 4% – 8%
 Dimensional recovery > 96%

FUNCTIONAL

Stopper Extraction Forces: 15daN<Fe<40daN
 Sealing capacity No leaks at 1.5 bar
 Capillarity < 1 mm

STORAGE

Use no later than 6 months
 Moisture in storage 40% – 70% RH
 Storage temperature 15°C – 20°C | 59°F – 68°F

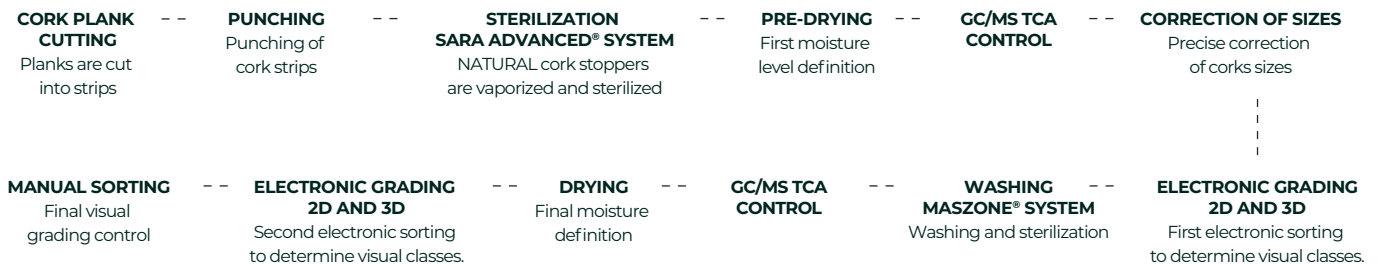
Storage place Store the stoppers in a clean, well-ventilated and odor-free place, away from products containing chlorine.

PRODUCTION FLOW

Raw Material



Production



Customization and Packaging

