



CSRA - Technical Specifications

VINC Cuvée

SCOPE AND DEFINITIONS

- I Sample applicable to lots up to 250.000 corks.
- II Lot - set of stoppers ready for use in wine bottling line, produced on the same occasion, with traceability.

Test	Method	N° of Corks	Specification	AQL
Visual Grade	Internal	100	According to Reference	N.A.
Moisture Content	ISO 9727-3 ISO 2859	32	4-8%	2.5
Length	ISO 9727-1 ISO 2859; ISO 4710	32	± 0.5mm	4.0
Diameter	ISO 9727-1 ISO 2859; ISO 4710	32	± 0.3mm	1.5
Density	ISO 9727-2 ISO 2859	32	245 - 305 kg/m ³	4.0
Releasable TCA	ISO 20752	100% ⁽¹⁾	n.d. ⁽²⁾	0.65 ⁽³⁾
Absorption	Internal	6	≤ 25%	N.A.
Torsion	NP 2803-6 ISO 2859	10	≥ 40 daN.cm	N.A.
Resistance to Boiling Water	NP 2803-7 ISO 2859	5	Without Disintegration	N.A.
Liquid Tightness	ISO 9727-6 ISO 2859	8	100% ≥ 6 bar	N.A.

⁽¹⁾ – 100% - Individual inspection of the sample;

⁽²⁾ – Not detected (<0.5 ng/L);

⁽³⁾ – Releasable TCA between 0,5 - 1,0 ng/L.

N.A. – Not Applicable.