
Spark One Xpür®

Increased neutrality for sparkling wines

The ultimate micro-granulated cork stopper designed for sparkling wines, combining high performance with sensory neutrality

Spark One Xpür® is a cork stopper treated with the innovative Xpür® technology, which uses supercritical fluid to eliminate TCA and other volatile substances that can cause sensory deviations. This technology preserves all the natural characteristics of cork.

As a micro-granulated stopper, Spark One Xpür® is extremely easy to use and ensures an excellent resistance to pressure, essential to maintain the characteristic bubbles of sparkling wine, providing a perfect seal.

Its unique structure guarantees a perfect, stress-free uncorking as the stopper never breaks, crumbles or releases particles. A simple gesture is all that it takes to savour wine in its full, natural sparkle!

Standard dimensions

48 x 30.5 mm

48 x 31 mm

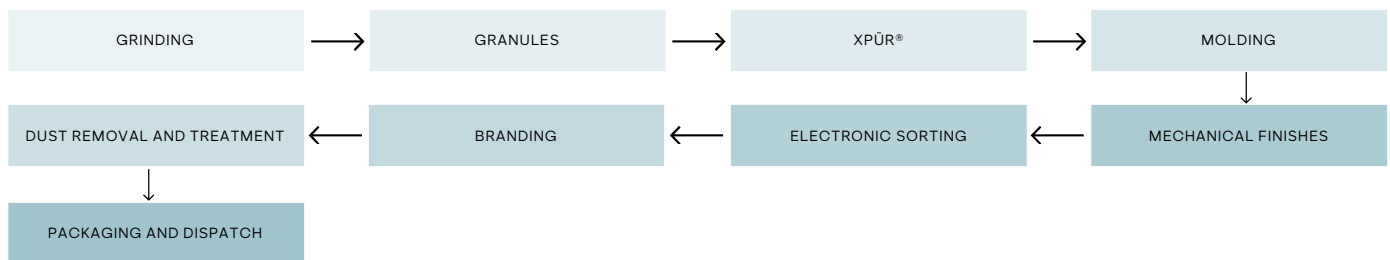


SPECIFICATIONS

Physical – Mechanical				SPME GC / MS / ECD
Length (l) l ± 0.5 mm	Diameter (d) d ± 0.4 mm	Granules size 1 – 2 mm	Quantity of cork (by weight) Min. 75%	2, 4, 6 – Trichloroanisol (TCA) ≤ 0.3 ng/L (*)
Ovalisation ≤ 0.3 mm	Moisture 4% – 9%	Torsion moment ≥ 45 daN.cm	Torsion angle ≥ 40°	
Absorption ≤ 20% (average)	Pression resistance ≤ 8 bar	Specific Weight 240 – 300 Kg/m³	Dust content ≤ 0.5 mg/ stopper	

* Quantification limit 0.3 ng/l. ISO 20572-compliant SPME GC-ECD or GC-MS analysis, performed in accordance to the internal method.

PRODUCTION FLOWCHART



FOOD STANDARDS

All Amorim Cork products comply with existing regulations and legislation (European and FDA – Food and Drug Administration) for products in contact with food.

RECOMMENDATIONS TO USERS

SELECTION AND STORAGE OF CORK STOPPERS

Amorim can calculate the required cork diameter by studying the internal profile of the bottleneck, the characteristics of the wine and the corking conditions.
 Order your cork stoppers for immediate or short-term use. Ideally, these cork stoppers should be used within four months of the date of manufacture if the storage conditions are respected.
 Store the cork stoppers in their original packages, in a well-ventilated room with controlled temperature between 15 °C and 25 °C and 50% to 70% humidity.
 Do not leave boxes and/or bags open with surplus cork stoppers.

CORKING CONDITIONS

Ensure any dust is removed before corking.
 Ensure the cork is compressed smoothly, to a diameter 1.5 to 2 mm smaller than the diameter of the bore of the bottle.
 Ensure insertion of the cork is as quick as possible.
 For standard bottlenecks, the cork should be inserted at 25 mm ± 2 mm from the top of the neck with the wire wood applied.
 Minimise moisture on the inside of the bottleneck.
 Don't leave the cork stoppers in the feeder as to avoid dust.
 Always use stoppers with a surface treatment suitable for the type of beverage, bottling process and selected bottle.

EQUIPMENT MAINTENANCE

Ensure that all dust is removed using suitable placed aspiration – particularly before inserting the cork stopper.
 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 and bottle used.

STORAGE AND TRANSPORT OF WINE

After bottling, the bottles should be kept in an upright position.
 Ideal bottle storage conditions are 12o–18 °C at 50–70% humidity.
 Keep the wine cellar free of insects.
 Bottles should be stored and transported in an upright position for better preservation of cork recovery after extraction.
 The product must not be stored in a location exposed to sunlight, heated environment and in direct contact with the ground.

