#### TRUST A PROMISING **FUTURE**

Trust a past full of history. Cork's relationship with wine began in Ancient Egypt where it was used as a closure for amphorae. Dom Pérignon, a Benedictine monk, chose cork stoppers to seal his famous Champagne in the 17th century and since then cork has protected quality wines and is the preferred choice of the majority of the world's wine producers.

### TRUST CERTIFIED **OUALITY**

In 1999, Systecode, the international certification system was created, with the aim of certifying companies which comply with the rules established in the International Code of Cork Manufacturing Practices (ICCSMP).

It is undoubtedly one of the most important developments in the cork stopper industry, as a means of guaranteeing consistent quality and reliability, beginning with wines bottled from 2001.

Approximarely 350 cork companies worldwide are certified by this system. In recent years, around 500 million euros have been invested in research and development, new factories, new quality-control processes and products, making cork one of the world's most studied and best understood raw materials. New practical applications, along with significant quality improvements, have been created not just for the cork stopper, but also for the construction industry, car and transport industry, architectural design, top level sports equipment, and even the aerospace industry.











## TRUST THE CONSUMER'S **CHOICE**

Several studies show that the majority of wine consumers in the world prefer the cork stopper, clearly associating it with quality and elegance. In the United States, 93% of consumers associate the cork stopper with quality wines.\*

In France, 83% of wine consumers prefer cork.\*\* In Italy, 85% consider the cork stopper the best closure to ensure the quality of the wine. \*\*\*

In China, 85% of consumers believe that wines sealed with cork are better quality. \*\*\*\*

In **Spain**, 92% of consumers prefer the cork stopper for bottles of wine and cava.\*\*\*\*

## TRUST THE **ADDED VALUE** OF CORK

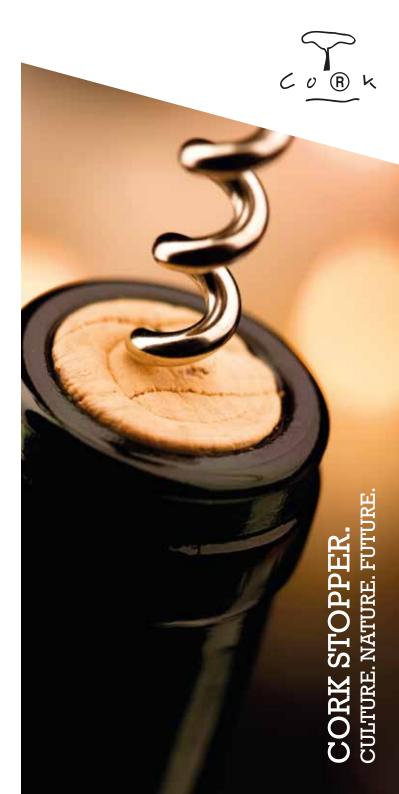
Americans are prepared to pay US \$1.97 more for a bottle sealed with cork. Wines sealed with cork also increased their sales by 37%, compared with just 4.9% for wines with artificial closures.

Source ACNielsen, 2014



<sup>\*\*</sup> OpinionWay (2014)

\*\*\*\*\* Iniciativa CORK (2012)



<sup>\*\*\*</sup> AstraRicerche (2014) \*\*\*\* CTR Market Research (2014)

## TRUST THE CORK STOPPER: UNIQUE, INIMITABLE

#### LIGHT.

It only weights 0.16 grams per cubic centimetre.

#### ELASTIC AND COMPRESSIBLE.

Unlike synthetic plastic corks which have no elasticity, the approximately 800 million cells that make up a cork stopper enable it to conform to virtually any size bottle opening, creating a perfect fit. These cells are impermeable and contain an air-like gaseous mixture in their core, which allows the stopper to be easily compressed and return to its original shape once decompressed, thus ensuring that it perfectly adapts to the bottle neck.

This adaptation is also dynamic over time, as it accompanies changes that the glass suffers due to temperature variations, thus ensuring the leaktightness of the bottle.

#### IMPERMEABLE.

Thanks to suberin and ceroids in its cells, it is practically impermeable to liquids and gases.

#### DECAY RESISTANT.

Due to its chemical make up and special structure, it is highly resistant to moisture and therefore to subsequent oxidation and decay.





# TRUST A FULL RANGE OF STOPPERS

The cork industry has a full range of stoppers which perfectly adapt to the enormous variety of bottles and all types of wine and can be grouped into the following categories:

**Natural Stopper.** A single piece, extracted by drilling a strip of cork.

**Colmated Natural Cork Stopper.** Natural cork stoppers with the pores filled with cork dust.

Champagne Cork Stopper. These are included in technical stoppers, with an agglomerated body and one, two or three disks at one of the ends, but with a greater diameter than standard stoppers.

**Technical Cork Stopper (1+1).** Comprised of a very dense agglomerated cork body, with natural cork disks glued to one or both ends.

Micro Granulated Technical Cork Stopper. New generation of cork stoppers with an agglomerated cork body of a specific granulation.

**Capsulated Cork Stopper.** Natural cork stopper the top of which is glued to a capsule made of wood, PVC, metal, glass, etc.



Cork stoppers continue to be the preferred choice by the world's best producers, and wine connoisseurs who do not want to forgo the ritual of opening a bottle sealed with a cork stopper and hearing the iconic "pop" that can only be made by a cork stopper. A detail that makes all the difference.

Over 12 billion bottles per year are sealed with cork, thus maintaining all the qualities of this nectar for centuries.



## TRUST A 100% ENVIRONMENTALLY FRIENDLY CLOSURE

Cork stoppers are 100% sustainable, recyclable, and renewable. After recycling, the granules resulting from the grinding process can be used in a wide range of products: from coating panels to designer shoes, including material for the aerospace industry.

By adding value to both forest owners and industrial producers, cork provides an economic incentive to help guarantee the sustainability of cork oak forests, thus contributing to a balanced relationship with nature and maintaining the ecosystems which are closely associated with it.

In a study conducted by PricewaterhouseCoopers/ Ecobilan on the life cycle of cork stoppers versus aluminium caps and plastic closures, the cork stopper presented enormous environmental advantages. With regard to greenhouse gas emissions, the study revealed that each plastic closure emits 10 times more CO<sub>2</sub> than a cork stopper and that CO<sub>2</sub> emissions from aluminium stoppers are 24 times higher than those made of cork.

Indeed, a natural stopper, considered together with the whole cork oak forest that depends on it captures 112g of  ${\rm CO}_2$  per unit.



