



## CS CUVÉE 0+2

CS Cuvée 0+2 offers superior extraction and compression performance to guarantee the effervescence of the finest Champagne and sparkling wines of the world.

CS Cuvée O+2 has an agglomerated, molded body topped off with two natural cork discs at the end that comes into contact with the wine. Each natural cork disc undergoes the Innocork® process, our patented TCA extraction system, for consistent sensory performance.

## TECHNICAL SPECIFICATIONS

	TEST	SPECIFICATION	AQL
SENSORY PROPERTIES	RELEASABLE TCA <sup>(1)</sup>	≤1,2 ng/L	N.A.
DIMENSIONAL PROPERTIES	LENGTH DIAMETER	+/- 0,5 mm +/- 0,3 mm	4,0 1,5
PHYSICAL PROPERTIES	MOISTURE CONTENT EXTRACTION FORCE OXIDANTS	4 - 8 % 240 - 300 kg/m <sup>3</sup> ≥ 40 daN.cm	2,5 4,0 N.A.

100% of the natural cork discs undergo the patented INN/CORK  $^{\$}$  process.  $\square$  DS100 Service is available.



N.A. - Not applicable AQL - Acceptable Quality Level

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