



CORK

PRODUCT CATALOG



CORK STOPPERS

NATURAL CORK STOPPERS

Extracted directly from cork boards and therefore a 100% natural product. It should be used in all types of wines, guaranteeing the ideal seal and assuming a determining role in the correct evolution of wine in the bottle, over several years.

- The best cork for your wine. The greatest added value in cork, made from a single piece.
- 100% natural product extracted directly from the cork tree, resulting in a stopper subject to the latest technology.
- This type of stopper can and should be used in any type of wine, regardless of the aging and shape of the bottle.



Natura



Bio



Eco

JGR W-ONE 100% CORK STOPPERS

JGR W-One is a quality control analysis technology designed for natural cork stoppers, allowing the selection of natural cork stoppers with a guarantee of non detectable TCA*

- JGR W-One 100% allows individual analysis of the presence of TCA in each natural cork stopper, using an innovative technology of rapid chromatography analyzing each stopper in seconds.
- This highly accurate analysis can detect any stopper containing more than 0.7 nanograms of TCA per litre *(ppt parts per trillion), which is automatically removed from the supply chain. As a result, all stoppers processed using JGR W-One technology are guaranteed undetectable TCA*.
- JGR W-One analysis technology is complemented by JGR CORK's existing preventive, corrective and quality control methods, including PURUS CLEAN ROOM and its O3 Ozone chamber, used during the production process of all stoppers.



JGR W-One 100%

* content of releasable TCA below the limit of quantification of 0.7 ng/l, analyses performed in accordance with ISO 20752.

1+1 CORK STOPPERS

It consists of a cylindrical body of agglomerate (1+1 Aglo) or microgranulated (1+1 Micro) cork and two disks of natural cork, one at each end.

- Excellent performance and sustainability in a cork suitable for high speed bottling lines.
- Composed of an agglomerated body and using the same technology as champagne corks and a natural cork disc on each top, this solution is ideal for more fruity and perfumed wines, not aiming at long bottle stages.



1+1 Aglo



1+1 Micro

CHAMPAGNE SPARKLING CORK STOPPERS

It consists of a cylindrical body of agglomerated cork and two discs of natural cork, glued on the same end, resulting in a larger contact area of natural cork in contact with the wine.

- > A technical stopper for the best effervescent wines on the market, with a high physical, chemical and sensory performance.
- > This type of stopper is composed of a body of granulated cork and two natural cork discs at the top, in permanent contact with the wine, thus presenting an adequate mechanical behaviour and great ease in the bottling process.



Champagne 2+0



Sparkling Wine Micro

MICRO CORK STOPPERS

Microgranulated stopper that guarantees a high homogeneity, with excellent mechanical and sealing properties ideal for incoming wines and fast rotation

- > Made with cork granules, it has different granulometries with a high homogeneity. This type of stopper has excellent mechanical and sealing properties.
- > A stopper with great technical stability thanks to its compaction process in individual moulds. With a highly attractive appearance and easy extraction, this technical stopper appears on the market as one of the most competitive closures in terms of price and performance.



MR3



MRA



MRB

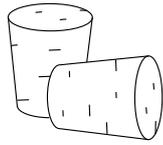
COLMATED CORK STOPPERS

It is a natural cork stopper with an application of cork powder by clogging. This operation improves its physical properties, namely its sealing capacity and the visual appearance of cork stopper.

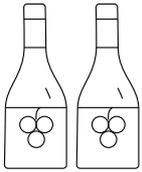
- > Natural cork stopper with a cork powder coating. This operation improves its physical properties, namely its sealing capacity and visual appearance and ensures the sealing of this product.
- > The most suitable option when the objective is to maintain the attractiveness of wine in terms of market price, using a natural cork stopper.



Colmated



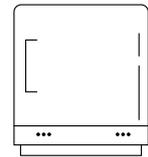
PURUS CLEAN ROOM TCA Removal Process



JGR W-ONE
100%
100% Guarantee
No TCA



T4T
SNIFFER
Cork by Cork
Sensorial Analysis



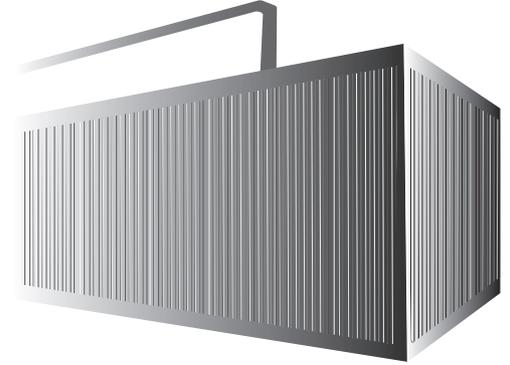
O3 OZONE
Odor stabilization



OUR TECHNOLOGIES

PURUS CLEAN ROOM

- > TCA Free process
- > New Purus clean room disinfection process anti-TCA
- > TCA removal guarantee for all natural cork stoppers
- > Free of charge (no extra costs)

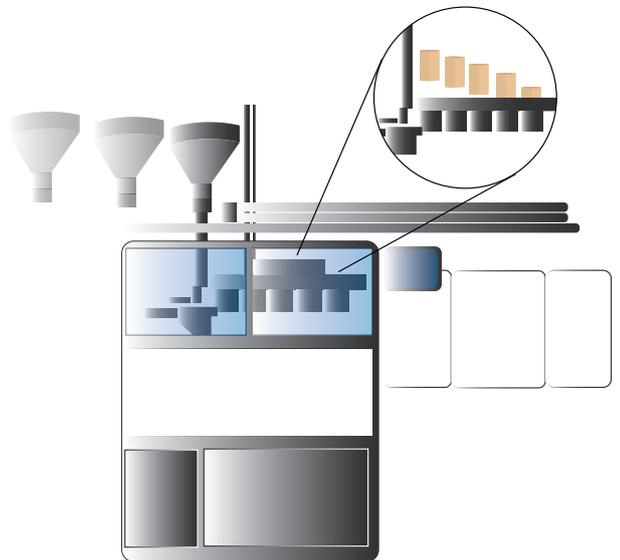


JGR W-ONE 100%

JGR W-ONE 100% is a quality analysis and control technology designed for premium quality natural cork stoppers, allowing the selection of stoppers with non detectable TCA guarantee*. This technology individually analyses the presence of TCA in every natural cork stopper, in seconds, using an innovative technology of rapid chromatography.

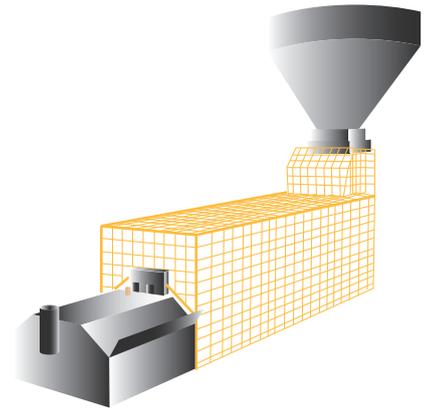
This analysis, being highly accurate, allows to detect any cork containing more than 0.7 ng/L of TCA* (parts per trillion), being automatically removed from the process.

- > Cork stoppers with TCA-Free guarantee
- > Corks 100% individually tested by our equipment
- > TCA analysis with high levels of accuracy through a highly sensitive process
- > Buy Back Bottle" Warranty Policy - Your Wine Bottle Warranty



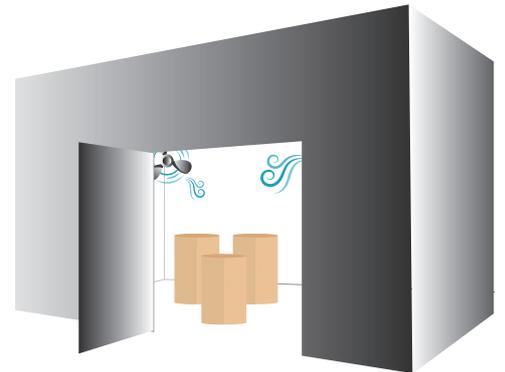
T4T SNIFFER

- T4T is a sensory olfactory quality control method designed for high quality natural cork stoppers, allowing the selection of stoppers with guaranteed non detectable TCA.
- The T4T Sniffer process individually analyses the presence of TCA, mould and other abnormal sensory deviations in each natural cork stopper, using an olfactory control method carried out by JGR CORK's specialised professionals.



03 OZONE

- Ozone Thermal Sterilisation Chamber is an odour-cleaning technology for cork that aims to make the cork stopper more sensorially clean.
- Cork stoppers enter a hermetically sealed chamber at a temperature of approximately 0°C for thermal stabilization for 48 hours. The Ozone - O3 chamber facilitates the disinfection of the cork stopper at any stage of the process by decreasing the probability of TCA and other odours through the action of ozone.





CONTRIBUTE TO SUSTAINABILITY BY USING NATURAL CORK, HELPING TO REDUCE THE CARBON FOOTPRINT

SELECT THE BEST CORK STOPPER FOR YOUR WINE

WHITE WINE / RED WINE / ROSÉ WINE

0-2 YEARS



2-5 YEARS



+5 YEARS



FAST CONSUMPTION



FRIZZANTE



CHAMPAGNE / SPARKLING



FORTIFIED WINE





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