



TWO HIGH PERFORMANCE PRODUCTS, INNOVA AND CLASS.

Lafitte has applied four generations of knowledge and research to develop a new range of high technology and high quality products known as INNOVA and CLASS.

This advanced system of closures display excellent technical and physical properties. Expansive microspheres (chemically inert and approved for food contact) are introduced in a perfectly balanced formula, granting the INNOVA and

CLASS closures superior physical qualities.

Micro agglomerated cork stoppers from Lafitte are composed entirely of our own raw material left over from the production of our natural cork closures.

The cork origin control combined with the granulates sterilization and deodorization technology (MAXCLEAN System), offer these cork closures extraordinary sensorial analysis results.

Technical Specifications

	CLASS	INNOVA
Length (mm)	44 ± 0,5	44/47 ± 0,5
Diameter (mm)	24 ± 0,3	24 ± 0,3
Chamfer (mm)	2	1
Density (Kg/m ³)	280 ± 20	275 ± 15
Granules (mm)	0,5 - 2	0,5 - 2
Extraction Force (daN)	25 ± 10	25 ± 10
OTR (cm ³ /day/cork)	0.004 ± 0.001	0.001 ± 0.0004

	CLASS	INNOVA
Sealing (bar)	Resistance up to 1.2 bar	Resistance up to 1.5 bar
Dust Residues (mg/cork)	< 0,5	< 0,5
Capillarity	No capillarity	
Dimensional recovery after 30s	≥ 95%	≥ 97%
Peroxide Residues (mg/cork)	< 0,1	< 0,1
Sensorial Analysis	No strange odors	
TCA (ng/l)	≤ 1 ± 10%	≤ LQ (0,5) ± 10%

Cork is an exceptional material that nature produces in the Mediterranean forests. The oak tree (*quercus suber*) provides us with this material every nine years, slowly producing it, as a way of protecting itself against a natural environment full of contrasts. All of the physical properties of cork are directly or indirectly linked to its unique cellular structure. It is light weight, demonstrates great elasticity, superior mechanical resistance and excellent impermeability to liquid and gas. This natural and renewable material called cork is then transformed into wine closures generating useful products in various domains, from arts and crafts to the Aerospace Industry. The Lafitte Group specializes in the production of cork closures for the wine, spirits and beer industries. We dedicate all of our energy and know-how to obtaining the best result from this unique material.

TIME, is what cork needs to grow.

The first harvesting of a cork oak tree occurs 20 to 30 years after seeding. At this stage the cork oak is layered with a special kind of cork commonly called "virgin cork." This "virgin cork" is roughly 5-6 cm thick. It's very hard and has a lot of fissures. This cork is not very elastic, so it can not be used in the production of cork closures. After the "virgin cork" has been stripped from the tree for a 9 to 12 year period, the tree produces a kind of cork with some fissures called "reproduction cork" or "secondary cork". Finally some 30 to 45 years after the planting of the seeds the harvesting of "amadia" cork is finally possible. This very desirable "amadia" cork is harvested every 9-12 years.

Storage Recommendations

- ✓ Cork closures should be used within six months of shipping;
- ✓ Cork is sensitive to temperature, humidity and odors, so it should be stored in a dry secure place:
 - clean, aired and odor free;
 - with a constant temperature between 15° and 25°C;
 - with a relative humidity between 50 to 65% (more than 65%, there is the risk of an irreversible microbiological change);

Bottling Recommendations

- ✓ Use standard bottles;
- ✓ Check the bottling equipment periodically for cleanliness and functionality;
- ✓ The ambient temperature in the bottling moment should be between 15°C – 20°C;
- ✓ The vacuum bottling system or under CO2 is the most recommendable method;
- ✓ Respect the recommended filling level of your bottle;
- ✓ Clean the bottling machine and corker jaws before and after the bottling;
- ✓ Do not compress the cork below 2/3 of his diameter. Excessive compression can cause deterioration of the cork cells, and consequently harm its elasticity and sealing capacity;
- ✓ The cork stopper should be aligned with the top of the bottle ± 0,5mm;
- ✓ Always leave bottles standing vertically for at least 3 minutes after bottling, to enable the dimensional recovery of the cork against the bottle neck, and thus ensure effective sealing;
- ✓ Storage and transportation of the wine products under regulation rules.

