

THE NEW NOMACORC GREEN LINE.
PLANT-BASED CLOSURES FOR AGE-WORTHY WINES.



NOMACORC

PERFORMANCE DESIGN SUSTAINABILITY

by  VINVENTIONS



INTRODUCING NOMACORC GREEN LINE

Nomacorc Green Line is a new 'category' of closures called **PlantCorc™**, derived from sustainable, renewable sugarcane-based raw materials. Driven by a steadfast commitment to innovation, sustainability and continuous improvement, **Nomacorc Green Line** offers dramatic advancements in wine closure **Performance, Design, and Sustainability**.

Green Line closures are based on our patented & proven co-extrusion manufacturing technology, which ensures bottle-to-bottle consistency, and eliminates faults due to oxidation, reduction, off-flavors associated with TCA and other contaminants. The natural look and soft-feel skin ensures trouble-free bottling performance and provides customers a smooth extraction and reinsertion closure experience.

With sustainability as a guiding principle and an ultimate product vision of **carbon neutrality**, **Nomacorc Green Line** products utilize proprietary PlantCorc technology to reduce the environmental impact of carbon-based emissions. All **Nomacorc Green Line** closures are certified to contain plant-based raw materials substantially reducing carbon footprint. Our PlantCorcs™ are produced using sustainable manufacturing processes powered by renewable energy and are recyclable.

Reserva

Best-in-class closure for luxury wines

p.9

Select Green

The world's 1st zero carbon footprint closure for premium wines

p.10

Classic Green

The premium generation successor to our industry leading "Classic+" product for popular and premium wines

p.11

Smart Green

The successor to our "Smart+" product for entry level, cost-sensitive wines

p.12



Reduced carbon footprint



Made with sugarcane-based polymers



Minimized impact on the environment



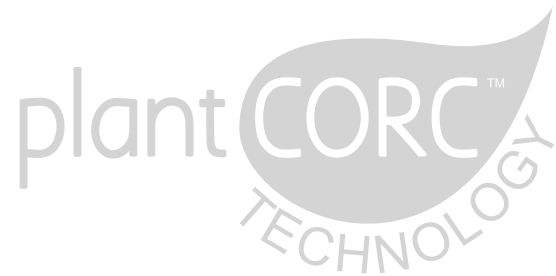
Recyclable

PLANTCORC™ TECHNOLOGY AND RENEWABLE RAW MATERIALS

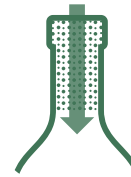
PlantCorc™ technology is a new, **nature-inspired category** of high-performance wine closures. Building off the success of Nomacorc's oxygen management research initiative, this latest innovation couples the **sustainability** of renewable plant-based raw materials with the **consistency** and predictability of co-extrusion technology.

In 2013, with the launch of Select Bio, Nomacorc developed the **world's first zero carbon footprint** closure and began the journey to apply this technology to all of our closures today known as **Nomacorc's Green Line**.

PlantCorc™ technology utilizes plant-based raw materials derived from sources such as sugarcane. The plant-based ingredients used in the production of **Nomacorc's Green Line** are harvested using techniques ensuring there are no negative effects on the food supply or the environment.



Low Carbon Footprint



Controlled Oxygen Ingress



Consistent Performance



Premium Design

CERTIFICATIONS



AWARDS



PERFORMANCE

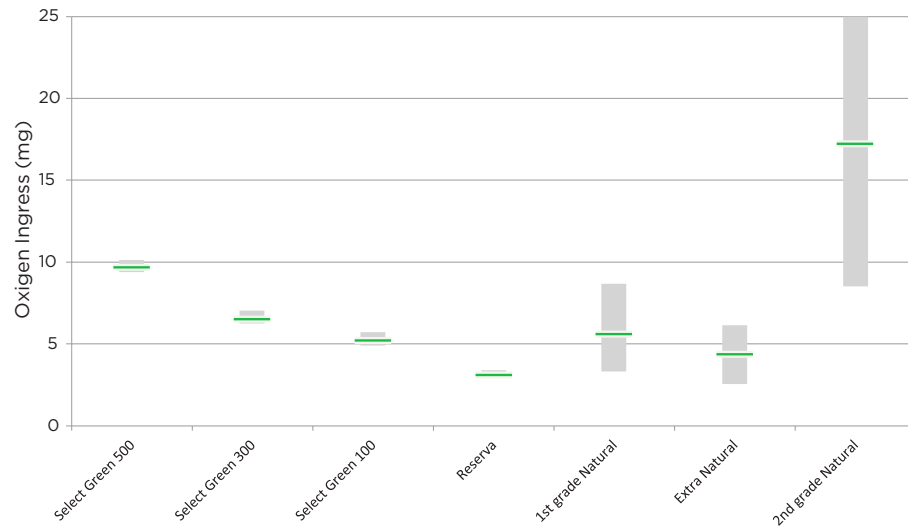
Based on years of **oxygen management** research studying various winemaking styles and in collaboration with leading wine institutions and winemakers, consistent control of oxygen ingress post-bottling is fundamental to the **Nomacorc Green Line**.

While maintaining the traditional bottle-opening experience, the precision of co-extrusion technology benefits all wines.

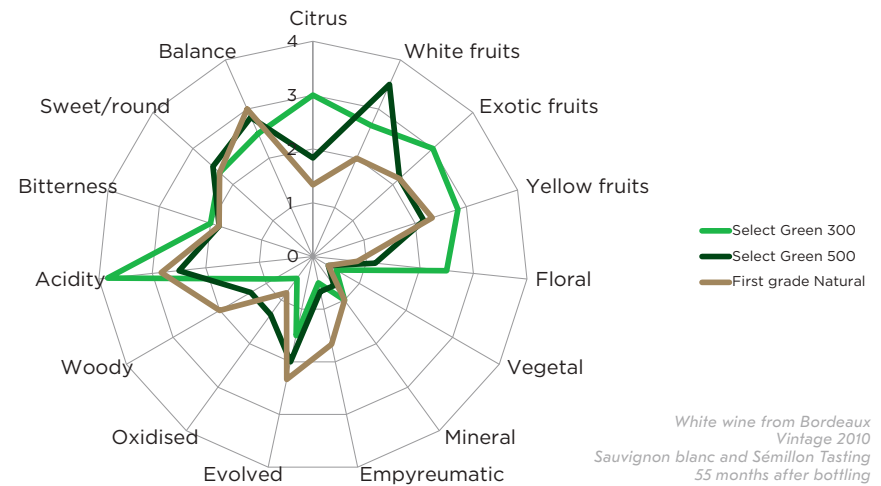
Nomacorc Green Line closures provide the same trusted performance winemakers have come to expect from Nomacorc including:

- TCA- and fault-free
- Smooth and easy extraction and reinsertion, no crumbling or breakage
- Reliable bottling performance
- Clean, safe, and compliant product compositions

OXYGEN INGRESS AFTER 5 YEARS



ENOLOGICAL PERFORMANCE OF SELECT GREEN



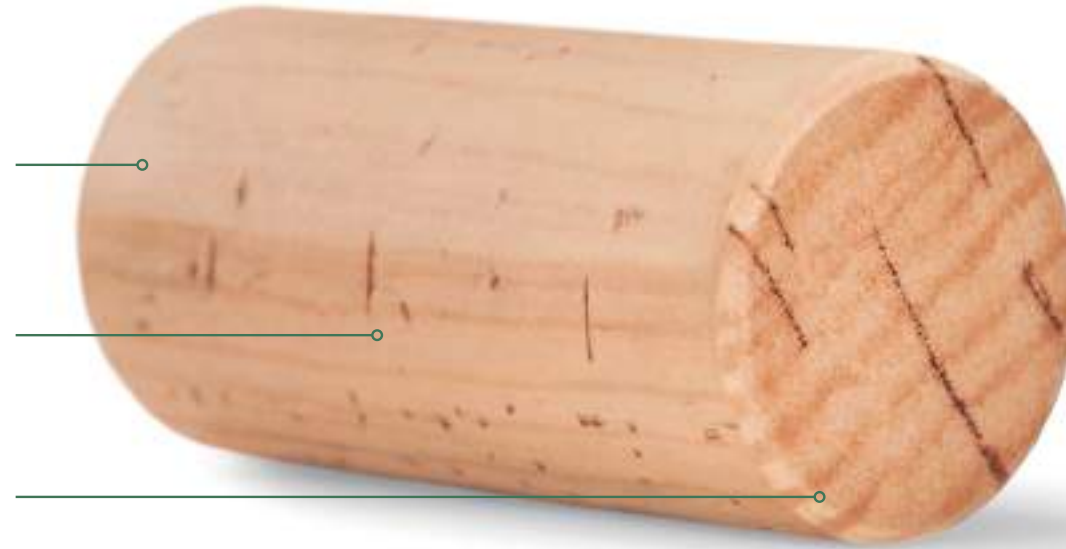
DESIGN

The **Green Line** introduces new features which enhance the **look and feel** of the Nomacorc closures.

ELEGANT AND
NATURAL APPEARANCE,
TAKING CUES FROM NATURE

SOFT-SKIN FEEL

PREMIUM END
TREATMENT



plant **CORC**
TECHNOLOGY

SUSTAINABILITY

From the start, sustainability was a guiding principle at Nomacorc — important to our founders, associates and customers.

Our sustainability journey continues today, as we strive to improve all aspects of our business:

- Optimized product development processes with reduced environmental impact
- State-of-the-art lean manufacturing using renewable energy

Nomacorc Green Line's patented formulation includes sugarcane plant-based polymers, a 100 % renewable raw material source.

This helps absorb CO₂ from the atmosphere.

The sugarcane plants are also cultivated in a socially responsible way, without impact to local food supply.



Product name	Closure Carbon Footprint	Biobased Rating*
<i>Reserva</i>	-1	★★★ between 60% to 80% Biobased
<i>Select Green</i>	-1	★★★ between 60% to 80% Biobased
<i>Classic Green</i>	4	★★ between 40% to 60% Biobased
<i>Smart Green</i>	7	★ between 20% to 40% Biobased
<i>Natural Cork</i>	8	-
<i>Micro Agglos</i>	21	-
<i>Screwcaps</i>	52	-

* Percentage of renewable raw materials | <http://www.okcompost.be/en/recognising-ok-environment-logos/ok-biobased/>



RESERVA

GREEN LINE SOLUTION FOR LUXURY WINES

Reserva provides the optimum in performance, design and sustainability for age-worthy premium wines.

- Low oxygen ingress ideal for fragile and crisp wines as well as high-quality red wines
- TCA-free — no cork taint
- Flor grade natural cork's distinctive growth-line features and natural imperfections
- Enhanced, soft-feel surface with an easy grip and a more appealing tactile touch
- Made from the highest grade, renewable plant-based polymers
- High resolution print capability
- Recyclable



	<i>Reserva</i>
Oxygen Ingress per Bottle	0.3 mg of O ₂ After 3 Months 0.4 mg of O ₂ After 6 Months 0.7 mg of O ₂ After 12 Months 0.6 mg of O ₂ per Year, After first Yr
Biobased Rating*	★ ★ ★ between 60% to 80% Biobased
Carbon Footprint	-1 g CO ₂ eq per closure
Premium End Treatment	Yes
Customized Printing	Yes
Diameter	23.5 mm
Lengths	44 mm 47 mm 52 mm



* Percentage of renewable raw materials | <http://www.okcompost.be/en/recognising-ok-environment-logos/ok-biobased/>

SELECT GREEN

GREEN LINE SOLUTION FOR PREMIUM STILL WINES

Select Green uses Nomacorc's proprietary PlantCorc™ technology to provide an environmentally-friendly closure, superior performance and enhanced oxygen control. Premium features include:

- Low oxygen ingress ideal for premium wines
- Three distinct oxygen ingress rates, providing the winemaker control over oxygen levels allowed into the bottle so the wine develops as intended
- TCA-free — no cork taint
- Natural cork's distinct wood-grain markings
- Soft-touch skin for robust bottling line performance and the tactile feel of bark-based closures
- World's first closure with zero carbon footprint
- Made from renewable, plant-based polymers
- Recyclable



	Select Green 100	Select Green 300	Select Green 500
Oxygen Ingress per Bottle	0.4 mg of O ₂ After 3 Months 0.7 mg of O ₂ After 6 Months 1.2 mg of O ₂ After 12 Months 1.1 mg of O ₂ per Year, After first Yr	1.6 mg of O ₂ After 3 Months 2.1 mg of O ₂ After 6 Months 2.8 mg of O ₂ After 12 Months 1.1 mg of O ₂ per Year, After first Yr	1.8 mg of O ₂ After 3 Months 2.3 mg of O ₂ After 6 Months 3.1 mg of O ₂ After 12 Months 1.7 mg of O ₂ per Year, After first Yr
Biobased Rating*	★ ★ ★ between 60% to 80% Biobased	★ ★ ★ between 60% to 80% Biobased	★ ★ ★ between 60% to 80% Biobased
Carbon Footprint	-1 g CO ₂ eq per closure	-1 g CO ₂ eq per closure	-1 g CO ₂ eq per closure
Premium End Treatment	Embossed	Embossed	Embossed
Customized Printing	Yes	Yes	Yes
Diameter	23 mm	23 mm	22.5 mm
Lengths	38 mm 44 mm 47 mm	38 mm 44 mm 47 mm	38 mm 44 mm 47 mm



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CLASSIC GREEN

GREEN LINE SOLUTION FOR POPULAR AND PREMIUM STILL WINES

Classic Green is the next generation of the world's leading wine closure Classic+. Using PlantCork technology based on renewable plant-based polymers derived from sugarcane, Classic Green is more sustainable and enjoys updated features to enhance its overall look and feel. Classic Green also provides the same reliability and consistency trusted by over 5000 winery customers worldwide.

- Lower oxygen ingress rates compared to Classic+
- TCA-free — no cork taint
- Premium embossed end treatment
- Chamfered
- Soft-feel is easier to grip and has a more appealing, softer tactile touch
- Made from renewable, plant-based polymers
- Recyclable



	<i>Classic Green Standard</i>	<i>Classic Green Low</i>
Oxygen Ingress per Bottle	1.9 mg of O ₂ After 3 Months 2.5 mg of O ₂ After 6 Months 3.6 mg of O ₂ After 12 Months 2.2 mg of O ₂ per Year, After first Yr	1.8 mg of O ₂ After 3 Months 2.3 mg of O ₂ After 6 Months 3.3 mg of O ₂ After 12 Months 2 mg of O ₂ per Year, After first Yr
Biobased Rating*	★★ between 40% to 60% Biobased	★★ between 40% to 60% Biobased
Carbon Footprint	4 g CO ₂ eq per closure	4 g CO ₂ eq per closure
Premium End Treatment	Embossed	Embossed
Customized Printing	Yes	Yes
Diameter	22.5 mm	22.5 mm
Lengths	37 mm 43 mm	37 mm 43 mm



* Percentage of renewable raw materials | <http://www.okcompost.be/en/recognising-ok-environment-logos/ok-biobased/>

SMART GREEN

GREEN LINE SOLUTION FOR BASIC AND POPULAR PREMIUM WINES

Smart Green is the next generation of the trusted Nomaticorc Smart+ closure used by bottlers and retailers to protect millions of wines. Using PlantCorc™ technology based on renewable plant-based polymers derived from sugarcane, Smart Green is more sustainable and delivers an enhanced overall look and feel.

- Consistent oxygen ingress rates
- TCA-free — no cork taint
- Premium embossed end treatment
- Soft-feel is easier to grip and has a more appealing, softer tactile touch
- Made from 100 % renewable, plant-based polymers
- Created using renewable energy and recycled cooling water
- Minimizes environmental impact by preventing spoilage and waste from wine fault
- Recyclable



	<i>Smart Green Low</i>
Oxygen Ingress per Bottle	2.1 mg of O ₂ After 3 Months 2.9 mg of O ₂ After 6 Months 4.4 mg of O ₂ After 12 Months 3 mg of O ₂ per Year, After first Yr
Biobased Rating*	★ between 20% to 40% Biobased
Carbon Footprint	7 g CO ₂ eq per closure
Premium End Treatment	Embossed
Customized Printing	Yes
Diameter	22.5 mm
Lengths	36 mm 42 mm



* Percentage of renewable raw materials | <http://www.okcompost.be/en/recognising-ok-environment-logos/ok-biobased/>



TESTIMONIALS

“

We were looking for consistency and absolute transparency, in a traditional-feeling package. The fact that we can dial in our oxygen interaction is a really nice bonus.

*Steve Matthiasson
Matthiasson*

“Sustainability is also key. Nomacorc PlantCorcs delivered the trifecta.”

“

For the Vino Libero project, the main focus is to bring sustainability in the vineyards and in the cellar. So for our closure, we use Nomacorc Select Green.

*Vino Libero
Chiara Destefanis*

“The Nomacorc Green Line meets the Vino Libero philosophy. It also helps us solve some technical problems.

Using more sustainable packaging has been a plus that helped us reach a new part of the market: those that care about the environment.”

“

The strong points of Nomacorc closures are that we know just what we bottle and just how this bottle will evolve over time.

*Marion Leroux
Domaine Les Pierrettes*

“Beforehand, we used closures made of cork for all our wines and we have had many problems especially in recent years due to cork taste aromatic deviations and weak texture. Following the problems we had with cork, we carried out a trial with Nomacorc’s Green Line. There was a clear difference: the freshness of the wine was still very much present in the bottle, which was not the case with traditional corks.”



DIMENSIONS AND CHARACTERISTICS

	Oxygen Ingress per Bottle	Biobased Rating*	Carbon Footprint	Premium End Treatment	Customized Printing	Diameter	Lengths
<i>Reserva</i>	0.3 mg of O ₂ After 3 Months 0.4 mg of O ₂ After 6 Months 0.7 mg of O ₂ After 12 Months 0.6 mg of O ₂ per Year, After first Yr	★★★ between 60% to 80% Biobased	-1 g CO ₂ eq per closure	Yes	Yes	23.5 mm	44 mm 47 mm 52 mm
<i>Select Green 100</i>	0.4 mg of O ₂ After 3 Months 0.7 mg of O ₂ After 6 Months 1.2 mg of O ₂ After 12 Months 1.1 mg of O ₂ per Year, After first Yr	★★★ between 60% to 80% Biobased	-1 g CO ₂ eq per closure	Yes	Yes	23 mm	38 mm 44 mm 47 mm
<i>Select Green 300</i>	1.6 mg of O ₂ After 3 Months 2.1 mg of O ₂ After 6 Months 2.8 mg of O ₂ After 12 Months 1.1 mg of O ₂ per Year, After first Yr	★★★ between 60% to 80% Biobased	-1 g CO ₂ eq per closure	Yes	Yes	23 mm	38 mm 44 mm 47 mm
<i>Select Green 500</i>	1.8 mg of O ₂ After 3 Months 2.3 mg of O ₂ After 6 Months 3.1 mg of O ₂ After 12 Months 1.7 mg of O ₂ per Year, After first Yr	★★★ between 60% to 80% Biobased	-1 g CO ₂ eq per closure	Yes	Yes	22.5 mm	38 mm 44 mm 47 mm
<i>Classic Green Standard</i>	1.9 mg of O ₂ After 3 Months 2.5 mg of O ₂ After 6 Months 3.6 mg of O ₂ After 12 Months 2.2 mg of O ₂ per Year, After first Yr	★★ between 40% to 60% Biobased	4 g CO ₂ eq per closure	Yes	Yes	22.5 mm	37 mm 43 mm
<i>Classic Green Low</i>	1.8 mg of O ₂ After 3 Months 2.3 mg of O ₂ After 6 Months 3.3 mg of O ₂ After 12 Months 2 mg of O ₂ per Year, After first Yr	★★ between 40% to 60% Biobased	4 g CO ₂ eq per closure	Yes	Yes	22.5 mm	37 mm 43 mm
<i>Smart Green Low</i>	2.1 mg of O ₂ After 3 Months 2.9 mg of O ₂ After 6 Months 4.4 mg of O ₂ After 12 Months 3 mg of O ₂ per Year, After first Yr	★ between 20% to 40% Biobased	7 g CO ₂ eq per closure	Yes	Yes	22.5 mm	36 mm 42 mm

* Percentage of renewable raw materials | <http://www.okcompost.be/en/recognising-ok-environment-logos/ok-biobased/>

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