

WINE TYPE	RECOMMENDED CORK	AGEING PROCESS	ADVANTAGES	INCONVENIENCES
GRAN RESERVA	54 x 24 or 49 x 24 mm Qualities: FLOR or EXTRA	These cork stopper qualities are made with high-quality cork plates and therefore, allows a long time conservation of the wine in the bottle.	Two are the advantages of these recommended cork: image and aesthetics when uncorking a bottle and security in wine longevity over time.	Search for profiles of suitable bottleneck. Given that from 40 mm, the internal diameter increases due to the structure of the bottle and may present irregularities in the corky.
RESERVA	49 x 24 or 44 x 24 mm Qualities: EXTRA or SUPER	The recommended cork stoppers for this wine offer adequate quality and assurance on a wine conservation of 6 – 8 years in bottle.	The criterion of the winery depending on the image they want to convey to the market will decide the length of the cork stopper. As to the quality, we consider the aforementioned, would be the appropriate ones.	If Burgundy bottles are used for this wine, special attention to internal measures of the neck must be paid because for some models of Burgundy, 49x24 cork stoppers are not recommended.
CRianza	44 x 24 mm Qualities: SUPER or 1ª NATURAL 2ª or 3ª COLMATED	The decision of buying one or other of these qualities depends on the consumption time that the winery considers for its wine. The longer, the better quality.	As those are cheaper and less long-lived wine than the previous ones, we do not recommend using 49 X 24 cork stoppers, which in turn allows you to save on purchase.	When Crianza wines are bottled in Burgundy bottles, we must pay same attention to bottlenecks than in the previous section.
VARIETAL WHITE WINE	44 x 24 mm 1ª and 2ª NATURAL 2ª and 3ª COLMATED	Guaranteed bottle closure between 3-6 years, above the optimum time of consumption of these wines .	For these wines, we recommend quality cork stoppers because they are wines with certain personality and prestige.	Nothing to review in this section, taking into account type of bottle and cork stoppers recommended.
SPARKING WINE	44 x 23,5 mm 1+1 "A", "B" or ELICORK	Guaranteed the optimal closing time: 1-3 years (the longer the better).	It is the cork stopper having better tightness (liquid and gas) and contact of a natural disk with the wine, when the pressures generated by the CO2 are above 1200 mg / L .	Because these recommended cork stoppers are made of cork granules and food glues, you could find uncorking harder than with a traditional cork stopper.
"OAK" YOUNG WINE	44 x 24 mm 3ª and 4ª COLMATED 1+1 "A", "B" or ELICORK	They are first quality wines and therefore can stay a prolonged time (2-3 years) in the bottle until its consumption.	With these recommended qualities, an excellent closing at a very attractive price is guaranteed.	Although the variety of cork stoppers used for these wines is wide, we recommend colmated corks because of their greater assurance on the wine conservation.
COMMON YOUNG WINE	44 x 24 mm 5ª or 6ª COLMATED 1 + 1 "C" or ELICORK	Expected consumption: 8-12 months. Appropriate cork stoppers considering the optimal time of consumption of these wines .	These cork stoppers have a quality / price ratio very suitable, considering the consumption time recommended in these wines.	This section would not highlight any inconvenience regarding these types of corks for these wines, due to their short period of consumption.

The qualities of cork stopper appeared in this document correspond to the International Nomenclature, nothing to do with commercial grades they call some companies in our sector.

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