DIAM ALTOP

ALTOP DIAM, our technological cork solution for spirits, sweet and still wines.

DIMENSIONS AVAILABLE: According to technical recommendation carried out by Oeneo.

ALTOP DIAM, a technological closure with a patented composition, manufactured from cork and treated by the exclusive DIAMANT process (eradication of 2,4,6-TCA by supercritical CO2 treatment) validate by independent laboratories.

A consistent closure that offers:

- Unequalled organoleptic performances
- A systematically controlled [3] production batch for a releasable TCA[1] rate per closure < QL [2]
- A controlled and consistent permeability permitting a slow evolution necessary, in particular for spirits
- Maximum on-line performance, perfect insertion at bottling [3]
- No dust or cloud risk [3]
- No colouration of clear alcohol
- Easy opening and re-corking
- Excellent break resistance

A closure that offers the positive aspects of cork:

- A material that compliments wine
- A favourite with consumers.

An extensive range with numerous combination possibilities:

- Many top options (wood, metal, glass and plastic) and body diameters
- Personalised tops and bodies (depending on volume)

[1] - Guarantee per cork. < 40 ng/L (40% hydro-alcoholic solution)
[2] – Indicative value according to internal methodology, available upon request
[3] – In compliance with our bottling and storage conditions

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Technical specifications [a]

ORGANOLEPTIC CHARACTERISTICS			
Method	Parameters	Specifications	Tolerances
Soak test in 40% hydro-alcoholic solution acidified to pH 3.5 / 25 corks - SPME/GC/MS	Releasable 2,4,6-TCA relargable (ng/l) (for individual stopper)	≤ QL [b]	
Soak test in 15% hydro-alcoholic solution acidified to pH 3.5 / 25 corks - SPME/GC/MS	Releasable 2,4,6-TCA relargable (ng/l) (for individual stopper)	≤ QL [b]	
DIMENSIONAL CHARACTERISTICS			
Method	Parameters	Specifications	Tolerances
Calliper gauge / 32 corks	Length (mm)	H ± 1.0	AQL 1.5 (A1/R2) [c]
Calliper gauge / 32 corks	Length below top (mm)	L ± 0,5	AQL 1.5 (A1/R2)
Calliper gauge / 32 corks	Diameter (mm)	D ± 0.3	AQL 1.5 (A1/R2)
Calliper gauge (autocontrol)	Chamfer (mm)	C ± 0.5	AQL 2.5 (A2/R3)
PHYSICAL CHARACTERISTICS			
Method	Parameters	Specifications	Tolerances
Torquemeter / 13 corks	Head/cork separation	0	AQL 1 (A0/R1)
	Rupture angle (°)	≥ 30	AQL 1 (A0/R1)
	Rupture point (Nm)	≥ 1.5	AQL 1 (A0/R1)
Stirring and filtering / 4 corks	Dust content (mg/cork)	≤ 0.5	
Titration / 4 corks	Residual peroxide (mg/cork)	≤ 0.1	

[a] The above specifications assume compliance with manufacturer's bottling and storage guidelines.
[b] QUANTIFICATION LIMIT (QL): the quantification limit by SPME/GC/MS is 0.5ng/L for TCA in 15% hydro-alcoholic solution and 1,5 ng/L in 40% hydro-alcoholic solution.
[c] ACCEPTABLE QUALITY LEVEL (AQL): A1/R2 implies that for 32 corks tested: the batch is accepted if a maximum of 1 cork only, show results outside our specifications and the batch is refused if 2 or more corks show results outside our specifications.

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