

J·VIGAS

1887

STORAGE REQUIREMENTS

1. Check the condition of packaging and containers
2. Warehouse temperature: 15 - 25 ° C
Storage humidity: 50 - 70%
3. Do not store with other odorous products
4. Avoid sun exposure. Do not open containers until use.
Do not store directly on the floor
5. Avoid the presence of insects
6. Maximum storage time: **6 months**

QUALITY CONTROLS IN THE CELLAR

Natural cork stoppers for still wines

Standard UNE 56921 (Spanish Association of Standardization)
standard that specifies requirements for corks (www.aenor.es)

CONDITIONS FOR USE

1. Before using the stoppers check the storage conditions:
Humidity: 50 - 70% and temperature 15 - 25 ° C
2. Do not wash nor wet the stoppers
3. Check the dimensions of the inside of the bottle neck
4. Prevent the inside of the bottle neck from becoming wet.
Avoid any vibrations on the bottling line
5. Compress the stoppers maximum to 33%. Prevent the
formation of creases and nicks
6. Adjust the corking machine so that the stopper is leveled
with the mouth of the bottle
7. Cork the bottles ensuring the verticality of the stoppers
8. Ensure that filling levels are observed according to the
nominal capacity of the bottles
9. Do not fit the capsule if the stopper is moist
10. Keep the bottles vertical for as long as possible