

J·VIGAS

1887

TECHNICAL SPECIFICATION NATURAL STOPPERS

Ref.: ETTN

Ed: 14

DATE: 15/01/21

DEFINITION: One piece of 100% natural cork

COMPOSITION: Cork

EXPECTED USE: The purpose of this document is to establish the specifications of the natural cork stoppers that are used to bottle still wines

PHYSICAL SPECIFICATIONS (UNE 56921:2020)

	Values		Values
Diameter (mm)	±0,4	Specific weight (Kg/m ³)	125–230
Ovalisation (mm)	<0,5	Moisture (%)	4–8
Length (mm)	±0,5	Dust content (g/stopper)	<0,001
Instant recovery (%)	≥88	Extraction force (daN)	20–40
1 hour recovery (%)	≥95	Capillarity ¹ (mm)	2,5

¹Maximum height, above the level of the reactive on the outer lateral surface

RELEASABLE HALOANISOLS (UNE 56930:2017)

	Values		Values
TCA (ng/L)	<LQ ²	PCA(ng/L)	<LQ ²
TeCA(ng/L)	<LQ ²	TBA(ng/L)	<LQ ²

² LQ <0,8 ng/L

MICROBIOLOGY (UNE 56921:2020)

	Values
Mesophilic aerobic bacteria revivable (ufc/stopper)	<30
Filamentous fungi and yeasts (ufc/stopper)	<10

SENSORY ANALYSIS (UNE 56928:2004)

Free of strange smells or tastes

STORAGE AND USE INSTRUCTIONS

Recommendations on the storage and use of the corks are described in the UNE 56931: 2008 standard



J·VIGAS S.A.

c/Clavé 49-53 · 17200 Palafrugell (Girona) España · Tel. +34 972 300 737 · e-mail: jvigas@jvigas.com · www.jvigas.com

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TECHNICAL SPECIFICATION C-08 COLMATED STOPPERS

Ref.: ETTC-08

Ed: 14

DATE: 15/01/21

DEFINITION: One-piece natural cork cylinder filled with cork powder and corking glue COMPOSITION: Cork

EXPECTED USE: The purpose of this document is to establish the specifications of the cork stoppers that are used to bottle still wines

PHYSICAL SPECIFICATIONS (UNE 56924:2008)

	Values		Values
Diameter (mm)	±0,4	Specific weight (Kg/m ³)	140–250
Ovalisation (mm)	<0,5	Moisture (%)	5–9
Length (mm)	±0,5	Dust content (g/stopper)	<0,003
Instant recovery (%)	≥88	Extraction force ¹ (daN)	20–40
1 hour recovery (%)	≥95	Capillarity ² (mm)	2,5

¹ Due to the specific surface treatment for colmated corks, J·Vigas specification is 15-40 daN
² Maximum height, above the level of the reactive on the outer lateral surface

RELEASABLE HALOANISOLS (UNE 56930:2017)

	Values		Values
TCA (ng/L)	<LQ ²	PCA(ng/L)	<LQ ²
TeCA(ng/L)	<LQ ²	TBA(ng/L)	<LQ ²

² LQ <0,8 ng/L

MICROBIOLOGY (UNE 56924:2008)

	Values
Mesophilic aerobic bacteria revivable (ufc/stopper)	<30
Filamentous fungi and yeasts (ufc/stopper)	<10

SENSORY ANALYSIS (UNE 56928:2004)

Free of strange smells or tastes

STORAGE AND USE INSTRUCTIONS

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TECHNICAL SPECIFICATION 1+1 STOPPERS

Ref.: ETT1+1

Ed: 11

DATE: 15/01/21

DEFINITION: Three-piece cork stoppers

COMPOSITION: Cork

EXPECTED USE: The purpose of this document is to establish the specifications for the three-piece cork stoppers used to bottle still and sparkling wines

PHYSICAL SPECIFICATIONS (UNE 56926:2001)

	Values		Values
Diameter (mm)	± 0,4	Specific weight (Kg/m ³)	235-315
Length (mm)	± 0,5	Moisture (%)	4 – 8
Disk thickness (mm)	≥ 4	Dust content(g/stopper)	< 0,001
Instant recovery (%)	≥ 87	Extraction force(daN)	20 – 40
1 hour recovery (%)	≥ 93	Capillarity ¹ (mm)	2,5

¹ Maximum height, above the level of the reactive on the outer lateral surface

RELEASABLE HALOANISOLS (UNE 56930:2017)

	Values		Values
TCA (ng/L)	<LQ ²	PCA(ng/L)	<LQ ²
TeCA(ng/L)	<LQ ²	TBA(ng/L)	<LQ ²

² LQ <0,8 ng/L

MICROBIOLOGY (UNE 56926:2001)

	Values
Mesophilic aerobic bacteria revivable (ufc/stopper)	<30
Filamentous fungi and yeasts (ufc/stopper)	<10

SENSORY ANALYSIS (UNE 56928:2004)

Free of strange smells or tastes

STORAGE AND USE INSTRUCTIONS

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TECHNICAL SPECIFICATION AGGLOMERATED STOPPERS WITH DISKS Ref.: ETTA2D

Ed: 12
DATE: 15/01/21

DEFINITION: Stoppers formed by a cylinder of COMPOSITION: Cork
agglomerated cork that have 2 natural
cork disks attached to one of its ends

EXPECTED USE: The purpose of this document is to establish the specifications for the
agglomerated cork stoppers used to bottle sparkling wines

PHYSICAL SPECIFICATIONS (UNE 56923:2006)

	Values		Values
Diameter (mm)	±0,3	Body moisture (%)	4,2–8,7
Length (mm)	±0,5	Disks moisture (%)	4,2–11,1
Disks thickness (mm)	11±1	Dust content (g/stopper)	<0,001
Bezel (mm)	3,5–4,5	Torsion Moment (daN)	≥7,5
Average weight (g)	8,4–10		

RELEASABLE HALOANISOLS (UNE 56930:2017)

	Values		Values
TCA (ng/L)	<LQ ²	PCA(ng/L)	<LQ ²
TeCA(ng/L)	<LQ ²	TBA(ng/L)	<LQ ²

² LQ <0,8 ng/L

MICROBIOLOGY (UNE 56923:2006)

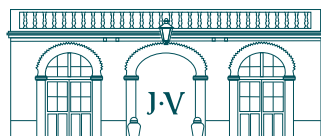
	Values
Mesophilic aerobic bacteria revivable (ufc/stopper)	<30
Filamentous fungi and yeasts (ufc/stopper)	<10

SENSORY ANALYSIS (UNE 56928:2004)

Free of strange smells or tastes

STORAGE AND USE INSTRUCTIONS

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TECHNICAL SPECIFICATION M-08 STOPPERS

Ref.: ETTM-08

Ed: 02

DATE: 15/01/21

DEFINITION: Stoppers formed by a micro-agglomerated cork cylinder
COMPOSITION: Cork with 90% of its granulometry between 0.25mm - 2.50mm

EXPECTED USE: The purpose of this document is to establish the specifications of the micro-agglomerated cork stoppers used to bottle still wines

PHYSICAL SPECIFICATIONS (UNE 56933:2019)

	Values		Values
Diameter (mm)	±0,3	Specific weight (Kg/m ³)	240–350
Length (mm)	±0,5	Moisture (%)	3–8
Instant recovery (%)	≥86	Dust content (g/stopper)	<0,001
1 hour recovery (%)	≥95	Extraction force (daN)	15–40
		Capillarity ¹ (mm)	2,5

¹ Maximum height, above the level of the reactive on the outer lateral surface

RELEASABLE HALOANISOLS (UNE 56930:2017)

	Values		Values
TCA (ng/L)	<LQ ²	PCA(ng/L)	<LQ ²
TeCA(ng/L)	<LQ ²	TBA(ng/L)	<LQ ²

² LQ <0,8 ng/L

MICROBIOLOGY (UNE 56933:2019)

	Values
Mesophilic aerobic bacteria revivable (ufc/stopper)	<30
Filamentous fungi and yeasts (ufc/stopper)	<10

SENSORY ANALYSIS (UNE 56928:2004)

Free of strange smells or tastes

STORAGE AND USE INSTRUCTIONS

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