



PROCORK NEWSLETTER

Combining Technology and Tradition

APRIL 2019

ProCork products protect wine from oxidation, taints and glue contact.

ProCork Protects Wine From Oxidation

Seventeen year old Semillon from independent AWRI closure trial started in 2002.

ProCork* on the left compared to normal cork on the right.



It is amazing what a thin nearly invisible properly designed membrane can do.

*In 2002 the company producing ProCork was named Procel.



Seventeen years ago AWRI conducted an independent closure trial which included natural corks coated with the ProCork 5 five layered membrane designed to control OTR (Oxygen Transmission Rate) and block taints. Last month some cartons of the trial wine were found at the back of a cellar carefully stored in laydown packs. Inside were four natural cork bottles and 12 ProCork bottles.

The visual results are a dramatic demonstration of the oxygen control provided by the 5 layer ProCork membrane, showing improved OTR more suitable for wine and significantly improved consistency compared to natural cork.



Do you want to trial ProCork yourself?

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