



# Natural Corks

For centuries, the remarkable physical and mechanical properties of natural cork have made it the closure material of choice for quality wines. Cork Supply improves on Mother Nature’s perfection, using applied innovation and exacting standards to deliver the highest benchmark of consistency and quality assurance at every step from forest to bottle.

## Key Features and Benefits

- The Innocork Advantage
- All corks undergo industry-best TCA-testing requirements
- 100% natural, renewable, recyclable and biodegradable

The  
**INNOCORK<sup>®</sup>**  
 Advantage

Our patented Innocork extraction procedure uses steam and ethyl alcohol to volatize potential TCA molecules and other off-aromas from our natural corks

## Quality from Forest to Bottle

- 100% traceability and quality control measures from forest to bottle, including:
  - Corkwood meets *incoming* production acceptance threshold for releasable TCA of <1.5 ng/L
  - Innocork treatment
  - Multiple rounds of inspections, sensory testing, and SPME-GC/MS analysis to ensure corks are within acceptance threshold of releasable TCA of <1.5 ng/L

## Available Washes



### Alpha

Our food grade approved classic wash, ensuring your corks are organoleptically neutral and aesthetically pleasing



### Alpha B

Our food grade approved classic wash gives the cork a homogenized cosmetic look enhancing its consistency and visual appeal



### Natura

Our Natura wash preserves the look and feel of the cork in its purest sense



### Colmated

Our economical colmated corks offer enhanced visual aesthetics through a uniform external appearance, achieved by coating with a combination of food-grade approved adhesive and natural cork dust

