



**CORK JANOSA**  
*cork stopper producers*

Chmelník 1131, 763 02 Zlín 4, Czech Republic

## **RECOMMENDED USE OF DIFFERENT STOPPERS FOR DIFFERENT STORAGE PERIODS**

### **AGGLOMERATED stopper**

Suitable for closing wines intended for faster consumption - to be consumed within 1-2 years of bottling - though this period may be extended, dependant on storage conditions.

### **AGLO PLUS stopper**

Performance is basically the same as with plastic stoppers - the wine can hardly breathe, so should be consumed within 2 years of bottling.

### **1+1 stopper**

Thanks to the construction of this stopper - a combination of agglomerated body and natural cork discs - it can be used for longer storage periods, especially in the case of longer stoppers. Ideal for up to 2 years of wine storage, though, subject to storage conditions, this period can easily be doubled.

### **4-part natural stopper**

The combination of 2 natural cork half-cylinders with natural cork discs imposes no finite storage limit on wines closed with this type of stopper. The length and porosity of the particular stopper chosen, and the conditions of storage, mainly temperature and humidity, will be limiting factors.

### **Natural cork stopper**

There is practically no limit to the potential storage period, subject to the quality, length and porosity of particular cork stoppers, and to the storage conditions, most importantly the humidity and temperature.

### **STERICORK stopper**

Ideal for storage periods of up to 4 years, which may be extended under ideal storage conditions.

### **MICROCORK stopper**

Excellent for storage periods of from 6-8 years, though under ideal storage conditions this can be extended.

### **COLMATED natural stopper**

With this type of stopper, the wine storage period depends very much on the quality of colmation. As always, storage conditions, temperature and humidity are also very important. Generally, a period of 2-6 years can be recommended for this type of stopper.