



CORK JANOSA
cork stopper producers

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TCA information

TCA stands for 2,4,6-TRICHLORANISOLE, a chloride by-product of the metabolism process of a group of moulds found, among other places, in cork pores. This compound creates the well known 'corked' smell in wine and makes it practically undrinkable.

The most up-to-date existing technology to fight this mould is ozone treatment of the cork material. It is a young technology, only introduced in 2000. A number of cork stopper producers around the world have ozone technology available, but only about five are able to test stoppers for the presence of TCA.

Corticas Janosa SA is one of the few companies in the world able to test for the presence of TCA, and to ozone-treat both the raw cork material and its finished stopper products. Because the ozone gas can only penetrate the cork material to a depth of about 5 mm, the lowest possible levels of TCA are achieved with 4-part stoppers, when material half the thickness of classic natural stoppers is treated before being glued together, and the process is more effective. MICROCORK and STERICORK stoppers, whose microgranulate can be ozoned highly effectively, achieve the same results. No stoppers in the world can claim a lower statistical level of TCA than our MICROCORK, STERICORK and 4-part stoppers.

It should be noted that the cork stopper itself does not have to be affected by TCA at all for the 'corked' smell to appear in wine. Mould spores can be found in virtually every wine cellar and therefore it is vital to maintain the very highest standards of hygiene in the cellar as well as with all equipment employed. Special care must be taken in storing bottles, cork stoppers, and all the other material used during the bottling process. Bags of stoppers should never be stored in a humid wine cellar at all.

Very often wooden pallets are another route by which TCA can affect wine, because they are treated with Tribromophenol as a fire retardant, and this is a perfect nutrient for moulds. For this reason, no wooden pallets are used in our production facilities, where only plastic pallets are used for storage.

As a marketing ploy, sellers of plastic stoppers like to describe their products as 'TCA free', but it is important to be aware that plastic stoppers can provide a perfect host for TCA-producing mould. People are often surprised that a plastic stopper can make wine smell 'corked', but the truth is that plastic stoppers stored in a wine cellar are even more affected by the mould than classic cork stoppers.