RESERVA

GREEN LINE SOLUTION FOR LUXURY WINES

Reserva, the best-in-class closure innovation and flagship product of Nomacorc's Green Line, provides up to 25 years of preservation for premium wines with a look and feel of top-quality natural cork. Using our PlantCorc technology based on sustainable, renewable plant-based raw materials derived from sugarcane and high-resolution printing capability, Reserva provides optimum performance, design and sustainability for the highest quality luxury wines intended for long-term aging. This revolutionary product is also a zero carbon footprint closure.

As with all Nomacorc closures, Reserva ensures consistent and reliable protection and preservation while minimizing the environmental impact by preventing spoilage and waste from wine faults. Reserva is 100% recyclable and has a lower carbon footprint compared to high-end natural corks.

	Reserva
Wine Preservation	Up to 25 years
Oxygen Ingress per Bottle	0.29 mg of O_2 After 3 Months 0.44 mg of O_2 After 6 Months 0.73 mg of O_2 After 12 Months 0.60 mg of O_2 per Year, After 1st Yr
Bio based rating	★★★
Carbon Footprint	-1 gr CO_{2eq} per closure
Pad printed ends	Yes
Customised printing	Yes
Diameter	23.5 mm
Lengths	44 mm | 47 mm | 52 mm
Weights	5.8 g/cork | 6.2 g/cork | 6.9 g/cork
Density	Overall: 305 grams per cubic cm Foam: 265 grams per cubic cm
Extraction Force	390 N

Average values based on ASTM, Mocon, and/or internal testing methodologies
**Oxygen transfer rate data is reported in atmosphere conditions*
***Extraction force note: Ambient temperatures, filled bottles at 3 days after closure*
All Nomacorcs are 100% recyclable with other LDPE food packaging
Classic Green closures are chamfered and embossed

Reserva | NOMACORC

PATENTED CO-EXTRUSION PROCESS

Our patented co-extrusion process consists of two stages. First, raw materials are mixed, melted, and extruded to create a long, foamed cylin-der, forming the closure's core. Then a second extrusion process applies a flexible outer skin, which is thermally bonded to the inner cylinder. The shape is stabilized in cooling water before our high-speed cutting operation cuts the closures to the proper length. Our technology is a continuous process which ensures complete bottle-to-bottle consistency and performance. The products consist of an inner foam core which allows predictable and defined oxygen ingress rates and an outer skin material that ensures smooth extractions, reinsertions and trouble-free bottling line performance.

PREMIUM END FEATURE

Embossed finish provides the appearance of growth lines and lenticels for a superior premium look.

The uniformity of the cell size and density in Nomacorc products provides consistent and predictable oxygen permeation.

SOFT FEEL SKIN TECHNOLOGY

The softer flexible skin also provides support and protection during the bottling process, ensuring no leakage during bottling or storage.

BENEFITS/FEATURES

- Patented co-extrusion technology creates wine closures that provide consistent, predictable oxygen permeation, eliminating off-flavors due to oxidation, reduction, or cork taint
- Uniform, small cell structure of foamed core, combined with elastic skin, provides more precise preservation performance than that of natural, technical, agglomerated, or screw-cap closures
- State-of-the-art manufacturing technology produces closures that are identical from batch to batch, resulting in trouble-free bottling with traditional corking equipment
- Patented flexible skin ensures a long-term, tight neck seal, eliminating leakage, breakage, and crumbling
- Manufactured with food-industry-approved, inert materials
- Maintains the traditional bottle-opening ceremony

QUALITY/PERFORMANCE TESTED FOR

- Uniform foamed core cell size and density
- Dimensional consistency of length, diameter, and ovality
- Mechanical performance in extraction force; compression and recovery; wine splash; and leakage
- Sensory performance in aroma levels and wine-soak behavior
- Heat resistance
- Ink adhesion

INTERNATIONAL QUALITY CERTIFICATIONS

- ISO (International Organization for Standardization)
- HACCP (Hazard Analysis and Critical Control Point)
- GMP (Good Manufacturing Practices)
- BRC-IOP (British Retail Consortium – Institute of Packaging)

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