



NOMACORC
GREEN LINE™

NEW RESERVA GREEN LINE SOLUTION FOR LUXURY WINES

New Reserva provides the optimum in performance, design and sustainability for age-worthy premium wines.

- Low oxygen ingress ideal for fragile and crisp wines as well as high-quality red wines
- TCA-free — no cork taint
- Flor grade natural cork's distinctive growth-line features and natural imperfections
- Enhanced, soft-feel surface with an easy grip and a more appealing tactile touch
- Made from the highest grade, renewable plant-based polymers
- High resolution print capability
- Recyclable
- Line extended to include New Reserva 300 and New Reserva 500 for a wider range of wine evolution fit for different varietals and winemaking styles



	<i>New Reserva</i>	<i>New Reserva 300</i>	<i>New Reserva 500</i>
Oxygen Ingress per Bottle	0.3 mg of O ₂ After 3 Months 0.4 mg of O ₂ After 6 Months 0.7 mg of O ₂ After 12 Months 0.6 mg of O ₂ per Year, After first Yr	1.6 mg of O ₂ After 3 Months 2.1 mg of O ₂ After 6 Months 2.8 mg of O ₂ After 12 Months 1.1 mg of O ₂ per Year, After first Yr	1.8 mg of O ₂ After 3 Months 2.3 mg of O ₂ After 6 Months 3.1 mg of O ₂ After 12 Months 1.7 mg of O ₂ per Year, After first Yr
Biobased Rating*	★★★ between 60% to 80% biobased	★★★ between 60% to 80% biobased	★★★ between 60% to 80% biobased
Carbon Footprint**	-2.6 g CO ₂ eq per closure	-2.6 g CO ₂ eq per closure	-2.6 g CO ₂ eq per closure
Pad Printed Ends	Yes	Yes	Yes
Customized Printing	Yes	Yes	Yes
Diameter	24 mm	24 mm	24 mm
Lengths	44 mm 47 mm 52 mm	44 mm 47 mm	44 mm 47 mm
Weights / Closure	5.9 g 6.3 g 7 g	5.5 g 5.9 g	5.5 g 5.9 g
Density	Overall: 0.302 g/cm ³ Foam: 0.261 g/cm ³	Overall: 0.302 g/cm ³ Foam: 0.261 g/cm ³	Overall: 0.302 g/cm ³ Foam: 0.261 g/cm ³
Extraction Force	200 - 450 N	200 - 450 N	200 - 450 N

Average values based on AS™, 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 recyclable with other LDPE food packaging.
New Reserva closures are chamfered and pad printed on the ends.

* Percentage of renewable raw materials | <http://www.okcompost.be/en/recognising-ok-environment-logos/ok-biobased/>
**Values are obtained via a cradle-to-grave analysis assuming a 100% incineration with energy recovery end-of-life disposal, and excluding the use phase of the closure

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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 cylinder, 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

Pad printed 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 robust bottling performances and is easier to grip, with more appealing, softer tactile touch.



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 pNew Reservation 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 neutrality
- Heat resistance
- Ink adhesion

INTERNATIONAL QUALITY CERTIFICATIONS

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