

250 YEARS

EMPOWERING CORK INNOVATION









[CWINE]



MANUFACTURING CORK AT THE HIGHEST QUALITY FOR OVER 250 YEARS





TREFINOS' STRATEGIC
VISION IS MADE UP OF
OUR COMPANY VALUES:

- QUALITY
 Continuous research into improving quality
- 2 IMPROVEMENT
 Development of long-term
 relationships with our customers
 based on their satisfaction with our
 product and the knowledge that we
 make improvements and advances
 day after day
- SERVICE
 Unconditional vocation of customer service
- INNOVATION

 Constant innovation in our production process
 - DEVELOPMENT
 Commitment to technological development

Trefinos has manufactured cork stoppers in the wine sector for over 250 years, using advanced technologies to ensure the highest quality product while always maintaining a respect for nature.

These corks are a direct response to the needs of the wineries in the most prestigious oenological regions of the world.

Our mission is to take the cork from the tree to the bottle with the greatest respect for all elements involved. We show our utmost respect to the forest, to the raw materials, to the workers who strip the cork from the cork oak, to the tradition and history of our product, to the manufacturing process and our sales partners, and ultimately, respect to the end consumer.

With annual production capacity of almost one billion corks, Trefinos is able to cater to all customer segments.

Quality, innovation, commitment and sustainability are the principles that define Trefinos.

6 EFFICIENCY
Continued research into maximizing efficiency



COMMITMENT

Social commitment and an environmental responsibility; also proven by our participation as a member of the WWF

8 HONESTY
Always honest, with high integrity and respect

[CWINE] is the solution to wineries growing necessity for consistency, control and confidence that every cork will deliver their product in the way it was intended.

[CWINE] is the optimal cork for honoring winemakers work

- Gives the winemaker true control over the evolution and aging process of wine in the bottle
- Guaranteed TCA free below quantifiable levels*
- Innovative processing technologies yielding proven results with THOR and TD3

CONSISTENCY

Each cork is individually molded with TCA eradicated to unquantifiable levels, along with 150 other undesirable aromatic compounds

CONTROL

Offering 3 different Oxygen Transfer Rates to suit the target wine style

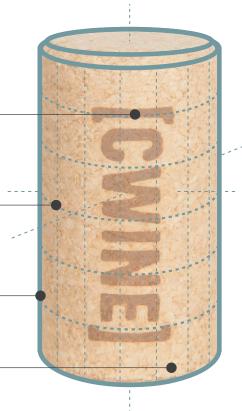
CONFIDENCE

Each cork is individually guaranteed to meet specifications and deliver absolute sensory performance

CUTTING EDGE

TD3 and THOR Technology

*Releasable TCA <.3 ng/L







TECHNOLOGY BEHIND THE CORK







- Based on the science of Molecular Volatilization
- The precise control of pressure, temperature and time destabilizes phenolic and anisole molecules
- Destabilized molecules are detached and removed from the cork structure
- Volatilization occurs first with molecules at lower boiling points and progresses to higher boiling points
- TCA is among the highest boiling points 240C



- Super Critical CO₂ extraction process
- Create phase change in Carbon Dioxide with precise control of temperature and pressure
- Super Critical CO₂ is propelled through the cork granules
- Carbon Dioxide is sanitary, efficient and allows for a neutral extraction



TWO DIFFERENT PROCESSES, SAME PROVEN RESULTS.



Guaranteed TCA free below quantifiable levels (releasable TCA <0.3ng/L)



 $Eradication \ of \ more \ than \ 150 \ non-desirable \ compounds$



Technical cork certified with a minimum cork content of 75%



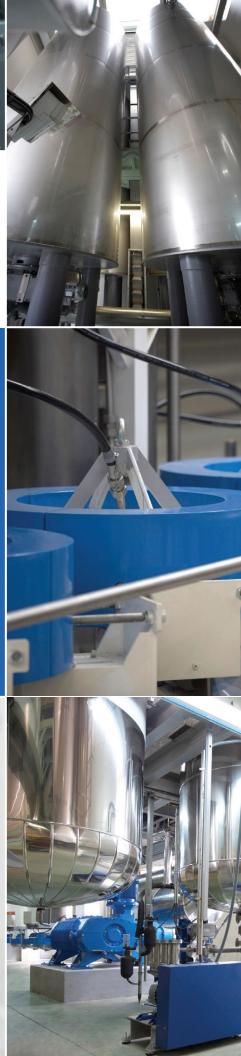
Controlled Oxygen Transfer Rates



Consistent sealing properties with optimal dimensional return



Sensory neutrality assured

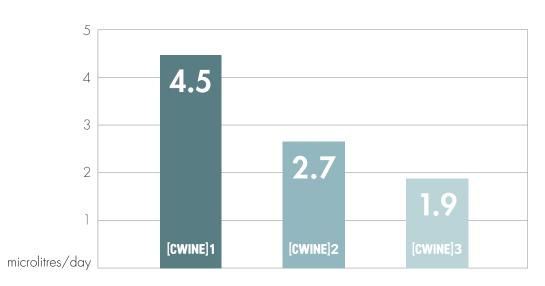


PERMEABILITY UNDER CON TROL



Individually molding each cork with 0.5-2mm granules gives the ability to control the level of Oxygen Transfer at 3 specific ranges, guaranteeing coherence of OTR from bottle to bottle.







[CWINE]1

STANDARD

The solution for wines with higher oxygen requirements. [CWINE] 1 allows wine to be approachable sooner and is ideally used for faster rotation wines.





[CWINE]2

MEDIUM

Ideal for wines where medium aging potential is anticipated.

[CWINE] 2 allows wines to continue to evolve and grow in complexity.



PERMEABILITY

[CWINE]3

REDUCED

The optimal closure for long aging wines which require a slow evolution in bottle. [CWINE]3 is the perfect closure for wines needing aroma protection and minimal oxygen exposure.



2.7 µl O2/day 1.9 µl O2/day

4.5 µl O2/day





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