# 













# AT THE HIGHEST QUALITY FOR OVER 250 YEARS

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

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

ultimately, respect to the end consumer.

customer segments.

manufacturing process and our sales partners, and

With annual production capacity of almost one

billion corks, Trefinos is able to cater to all

Quality, innovation, commitment

and sustainability are the

principles that define

Trefinos.

the most prestigious oenological regions of the world.

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

**QUALITY** Continuous research into improving quality



### 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



3

**INNOVATION** Constant innovation in our production process



**EFFICIENCY** 

6

Continued research into maximizing efficiency

### 

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



### 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.

### CONSISTENCY

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

### CONFIDENCE

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







CONTROL

## [CWINE] is the optimal cork for honoring the 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

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

\*Releasable TCA <.3 ng/L

TD3 and THOR

Technology



# **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 CO, extraction process
- Create phase change in Carbon Dioxide with precise control of temperature and pressure
- Super Critical CO<sub>2</sub> is propelled through the cork granules
- Carbon Dioxide is sanitary, efficient and allows for a neutral extraction



### TWO DIFFERENT PROCESSES, SAME PROVEN RESULTS.

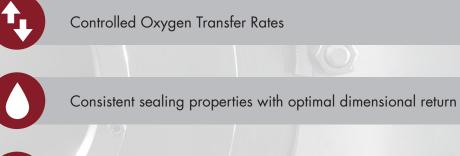


Guaranteed TCA free below quantifiable levels (releasable TCA < 0.3ng/L)

Eradication of more than 150 non-desirable compounds



Technical cork certified with a minimum cork content of 75%

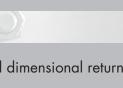




Sensory neutrality assured







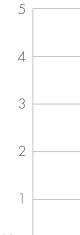


# PERMEABILITY UNDER CONTROL

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.

# OTR

Oxygen Transfer Rate Oxygen transfer speed through the cork



### microlitres/day

# [CWINE]1

## STANDARD

oxygen re allows wi sooner ar rotation w

4.5 µl

O2/day

[CWINE]1

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

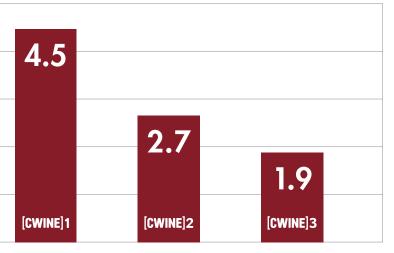


# **[CWINE]2**

### MEDIUM

Ideal for wines where medium aging potential is anticipated. [CWINE]2 allows wines to continue to evolve and grow in complexity.





### PERMEABILITY



## 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.



[CWINE]3



# 

Trefinos USA info@trefinosusa.com 707-266-5325

© Trefinos USA LLC, Napa, CA 94558