

# SÜBR F7

micro-natural



SÜBR F7 combines traditional aesthetics with cutting-edge, sustainable materials for a premium wine experience

## PREMIUM FEATURES INCLUDE:



Premium design



Polyurethane-free manufacturing process



Cork taint free



Bottling consistency



- Made using cork granules bound into a biodegradable material
- Traditional appearance of high quality "Flor" natural cork
- Excellent ageing potential

	SÜBR F7
<b>Oxygen Ingress per bottle</b>	1.45 mg of O <sub>2</sub> 1 <sup>st</sup> year 0.40 mg of O <sub>2</sub> 2 <sup>nd</sup> year 0.25 mg of O <sub>2</sub> per year from the 3rd year onwards
<b>Sustainable development</b>	Use biodegradable natural materials
<b>Releasable TCA</b>	Guaranteed below the detection threshold of 0.5 ng/L
<b>Side &amp; End print</b>	Optional
<b>Cork feature print</b>	Standard single-piece "Flor" natural cork look & feel on side and ends
<b>Diameter</b>	24.3 ± 0.3 mm
<b>Length options</b>	44/49 ± 0.5 mm
<b>Weight</b>	6.5/7.3 g
<b>Chamfer</b>	Standard 0.5 mm
<b>Extraction force</b>	200 - 450 N*

\*Extraction force measured after 1 hour at ambient temperature in CETIE bottle



## A new category of micro-natural closures

### High Performance

The SÜBR is the world's first polyurethane-free and taint-free micro-natural closure. It offers a consistent, low oxygen ingress which is ideally suited for maintaining freshness and ensuring optimal cellar aging performance. State of the art technology makes it possible to produce the first polyurethane-free closure to ensure utmost respect for the environment.

### Grand Design

The SÜBR F7 provides the design of a natural cork closure, which will enhance the premium experience of opening a bottle of wine for wine lovers. It has a patented high-resolution cork feature print decoration on the side and ends. It is also possible to print a logo on its side and/or ends.

### Sustainable Development

Thanks to our unique extrusion process, the SÜBR closure revolutionizes sustainability. Instead of the typical polyurethane glue, we utilize a biodegradable binder that meets all food safety standards. This process also plays a vital role in reducing TCA, ensuring a purer wine experience.