

# SÜBR M3

micro-natural



SÜBR M3 combines the look of a traditional micro-agglomerated cork while guaranteeing the absence of polyurethane glue and cork taint

## PREMIUM FEATURES INCLUDE:



Premium design



Polyurethane-free



Cork taint free



Bottling consistency



- Made using natural and biodegradable materials
- Appearance of a good quality micro-agglomerated cork
- Excellent ageing potential

|                                  | SÜBR M3  |
|----------------------------------|--|
| <b>Oxygen Ingress per bottle</b> | 1.45 mg of O <sub>2</sub> 1 <sup>st</sup> year<br>0.40 mg of O <sub>2</sub> 2 <sup>nd</sup> year<br>0.25 mg of O <sub>2</sub> per year from the 3rd year onwards |
| <b>Sustainable development</b>   | Made using natural and biodegradable 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>        | Growth lines printed on the side   |
| <b>Diameter</b>                  | 24.3 ±0.3 mm   |
| <b>Length options</b>            | 38/44/49 ±0.5 mm   |
| <b>Weight</b>                    | 5.6/6.5/7.3 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 M3 provides the design of a micro-agglomerated cork closure. It is 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.