

SÜBR F5

micro-natural



SÜBR F5 combines the traditional look of high-end natural cork while guaranteeing the absence of polyurethane glue and cork taint

PREMIUM FEATURES INCLUDE:



Premium design



Polyurethane-free manufacturing process



Cork taint free



Bottling consistency



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

	SÜBR F5
Oxygen Ingress per bottle	1.45 mg of O ₂ 1 st year 0.40 mg of O ₂ 2 nd year 0.25 mg of O ₂ per year from the 3 rd year onwards
Sustainable development	Use of biodegradable natural materials
Releasable TCA	Guaranteed below the detection threshold of 0.5 ng/L
Side & End print	Optional
Cork feature print	Standard single-piece "First category" natural cork look & feel on side and ends
Diameter	24.3 ± 0.3 mm
Length options	44/49 ± 0.5 mm
Weight	6.5/7.3 g
Chamfer	Standard 0.5 mm
Extraction force	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 F5 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.