VINVENTIONS

SÜBR F+

micro-natural



SÜBR F+ offers the lowest oxygen ingress on the market and absolute performance consistency. It guarantees maximum and identical protection for every bottle, ideal for the finest long-ageing wines.

PREMIUM FEATURES INCLUDE:

- "Flor" natural cork aesthetics
- Ultra-low oxygen ingress
- No cork taint
- Absolute bottle-to-bottle consistency

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- Traditional high-end look & feel of natural cork
- Maximum protection for very long-ageing wines
- TCA below detection threshold
- Extrusion process: identical performance, no variation

	SÜBR F+
Oxygen Ingress per bottle	0.65 mg of O_2 at six months 0.9 mg of O_2 in the first year 0.35 mg of O_2 in the second year 0.2 mg of O_2 in the third year 0.15 mg of O_2 in the fourth year 0.1 mg of O_2 in the fifth year 0.08 mg of O_2 each year from the sixth year onward
Oxygen ingress consistency (OVR*)	10 %
Sustainable development	Use biodegradable natural materials
Releasable TCA	Guaranteed below the detection threshold of 0.3 ng/L
Side & End print	Optional
Cork feature print	Single-piece "Flor" natural cork look & feel on side and ends
Diameter	24.3 ± 0.3 mm
Length options	44/49 ± 0.5 mm
Weight	7.5/8.4 g
Chamfer	Standard 0.5 mm
Extraction force	200 to 450 N*
Optimal date of use	We recommend using the closures within 12 months of the production date.

**OVR (Oxygen Variation Rate): coefficient of variation of oxygen ingress. The lower the value, the more consistent the oxygen ingress from one closure to the next.*
*** Extraction force measured after 1 hour at ambient temperature in CETIE bottle*



A new category of closures for premium wines

Performance

Thanks to its continuous extrusion process, the SÜBR range is the only one on the market to guarantee absolute performance consistency for every closure produced. SÜBR F+ ensures precise and consistent oxygen ingress, enabling controlled and steady wine evolution, with no bottle-to-bottle variation. With the lowest oxygen ingress on the market, it offers maximum protection, designed for the finest long-ageing wines.

Design

The SÜBR F+ features the traditional appearance of a premium “Flor” natural cork, offering a prestigious opening experience worthy of your wines. Customisation is possible through printing on the sides and ends.

Sustainable

The SÜBR F+ closure is made from natural cork granules and an innovative, bio-sourced and biodegradable binder, free from polyurethane glue. It complies with all applicable food safety standards and regulations.