



RANGE FOR SPARKLING WINES

MYTIK

DIAM



EDITORIAL

Thanks to the trust you have placed in us, Diam Bouchage is the world leader of technological cork closures. We design, manufacture and market technological cork closures for still wines, sparkling wines, and spirits.

More than just an ordinary closure, a cork is the winemaker's ultimate oenological act. It must allow the wine to fully develop in the bottle while respecting the originally intended aromatic profile.

Our Mytik Diam range offers an unrivalled closure solution. The consistent mechanical properties of our corks give you absolute peace of mind when it comes to the risk of dry veins, cork hardening, disc breakage, shrinkage, etc.

Our corks are also acclaimed for their ability to preserve the purity and freshness of your wines via perfectly controlled oxygen management.

From Mytik Diam 3 to Mytik Diam 10, choose the cork which best corresponds to your sparkling wine.



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“CORK IS OUR RAW MATERIAL. THE PRESERVATION OF YOUR WINE IS OUR VOCATION. THE MYTIK DIAM GUARANTEE IS OUR COMMITMENT.”



AN UNMATCHED CORK



TECHNOLOGICAL CLOSURE
Made of cork.



SENSORY SECURITY
DIAMANT® supercritical CO₂ process.
No cork taint cork to cork guarantee.



PERFECT CONSISTENCY
Gas exchange control for consistent bottle ageing.



A COMPREHENSIVE RANGE
Adapted to the desired wine ageing.
MD3, MD5 or MD10 have different levels of permeability.



WINE FRESHNESS PRESERVATION
No random or premature oxidation.

CONSISTENT MECHANICAL PROPERTIES
No loss of pressure or flat wine.



NO FOAMING
Usually due to a disk breakage.



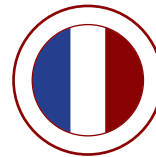
15 YEARS OF EXPERIENCE
World leader of technological corks.
One in four bottles of Champagne uses Mytik.



AN ECO-RESPONSIBLE PRODUCT
Options: French cork; FSC® cork
Very favourable carbon footprint.



A FRENCH COMPANY
Working with wine producers all around the world.



TECHNICAL SPECIFICATIONS (For more details, please ask for our detailed technical data sheets)

	MECHANICAL GUARANTEE	GRAIN SIZE (mm)	MECHANICAL PROPERTIES PComp (N/cm ²)	OPENING TORQUE (Nm)	AVAILABLE LENGTHS (mm)	AVAILABLE DIAMETERS (mm)	CHAMFER (mm)	OIR (mg)	OTR (mg/year)	CO ₂ LOSS	RELEASABLE TCA (ng/L) ("Cork taint")
Mytik 10 <small>DIAMANT</small>	10 years	0,35 - 1,48	> 35	1,6 - 2,6	48 ± 0,4	29,5 31	3,5 3,75	2,1	0,4	Very low	All our corks are guaranteed: · 2,4,6-TCA · PCA · 2,3,4,6-teCA · 2,4,6-TBA ≤ quantification limit.
Mytik 5 <small>DIAMANT</small>	5 years	0,35 - 1,48	> 28	1,5 - 2,5	48 ± 0,4	29,5 30,5 / 31	3,5 3,75	2,4	0,7	Low	
Mytik 3 <small>DIAMANT</small>	3 years	0,25 - 3	> 25	1,5 - 2,8	48 ± 0,4	29,5 30,5 / 31	3,5 3,75	2,4	0,7	Low	

All our closures comply with food contact regulations (notably in Europe and the USA). The AQLs for each parameter are noted on the data sheets for each closure. These specifications are valid when the product is used in accordance with storage and bottling recommendations.

We offer the following options for our entire range: FSC® cork · Fire or Laser branding (side/head/mirror)
Option for secondary fermentation: available in 45mm for MD5Ti and MD10Ti