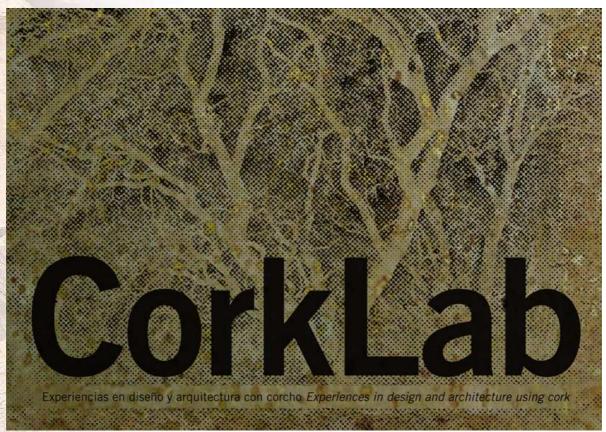


# **ACTIONS TAKEN YEAR 2012**

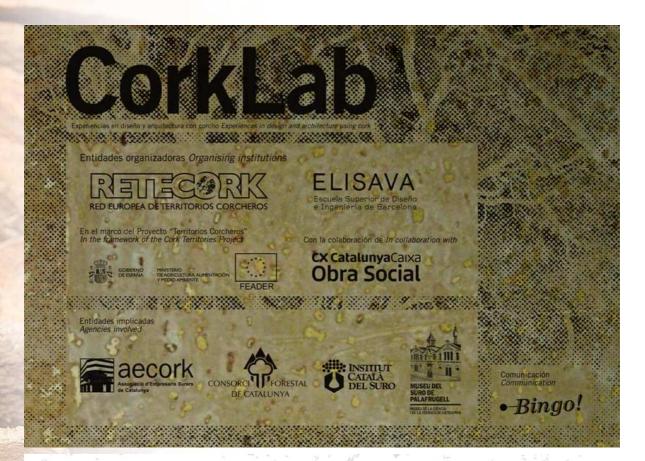
## PUBLICATION OF INFORMATION AND PROMOTIONAL MATERIAL

During the last year, RETECORK has continued working on the publication and constant updating of material linked to the Network, on promotion campaigns in favour of the use of cork stoppers, on the travelling exhibition and catalogue *Cork Landscape. Mediterranean. Miscellaneous*, the *CorkLab publication, on experiences in design and architecture with cork* and its own website.

You may consult this material in the Publications section.



### • Publication CorkLab 2011



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Leaflet from the forest to the cork stopper.



All the cork that is not used to make a natural cork stopper and the remains of the process for making the stoppers are sent to be ground into different thickness-es to be used to make various other products.

The most common one is the **agglomerated cork** stopper; however, we should not forget insulating panels for construction, as well as shoes, automobiles, etc.

To obtain an agglomerated cork stopper, once the cork has been ground, it is dried, mixed with special binders and made into story extrusion) which are later cut and made into story persor they are made directly in a mould, with a machine that makes them stopper by stopper.

This process makes agglomerated cork stoppers which are ideal for young wines and cavas.

Thin sheets of natural cork can be used for making **discs**. These discs are used for certain kinds of agglomerated stoppers. They are stuck onto the end of the cork so



# that there is natural cork in contact with the liquid. This happens, for example, in the case of cava corks, most of which are made of agglomerate with two natural cork diss at the end. The mushroom shape that one sees comes about when the cork is put in the bottle due to the according to the cork of the the pressure.

A CORK STOPPER FOR EVERY KIND OF WINE Natural: Excellent quality wines, reserves and grand reserves

Natural or agglomerated with a crown: Wines from Jerez or other similar wines, whiskey, oil, rum, brandy, cognac, etc.

Technical or multi-piece stopper: Young and ageing wines

Cava: Sparkling wines, cava, champagne and cider

Cylindrical agglomerated stopper: Young wine for fast consumption

Thanks to the following companies for their cooperation: Eurotapón Núñez, Natural Cork, Unicor and Espor Taponera Texts and Photos: Laura Brixedo and Susana Expósito





# From the Cork Oak to the stopper



Find out the process of transformation

The cork transforming industry:

To obtain a natural cork one-piece stopper, sheets of natural cork are

#### WHY USE A CORK STOPPER?

Cork is currently the best system for stopping bottles thanks to its incomparable characteristics. Its elasticity, impermeability and incorruptibility allow wine to breathe but not to oxidise, as well as preserving all its

To manufacture a cork stopper the **cork oak** does not have to be cut down; the tree will continue to create more cork after it has been stripped, meaning that we are contributing to preserving the environment, saving unique natural open spaces in which more than 400 species of animals and plants make their habitat in our valued **Mediterranean forests**.

### THE CORK INDUSTRY

Today, the preparation and transformation of cork stoppers is the main economic outlet for this natural product.



Stripping the cork: This consists of extracting the bark from the cork oak. It can only be done during the summer months, when the cells have not yet swelled, making it easy to separate it from the trunk.

The first stripping is carried out when the cork oak is between 25 and 30 years of age or when its trunk is between 30 and 40 cm thick and the stripping is usually done up to 1.30 meters high.

This first cork is called virgin cork and its quality is not sufficient to be able to be converted into a natural one piece stopper meaning that it will be taken to be ground (it is also used to make Christmas crib scenes).

From now on, cork can be stripped from the tree every nine years. So that the tree is not damaged, cork can only be stripped by specialist workmen called sacaores. They use a cork axe, although nowadays there are hand-held machines for stripping the cork. They make vertical and horizontal cuts which help it to peel off.

They then take the cork in tractors to pile it all up in the same place so that the truck can take it all to the factory.



The cork preparing industry: Once the cork pieces reach the fac-tory, they are first left to stand in the open air out in the courtyard for some months. They are then boiled in water at 100°C for 90 minutes, without any detergents.

This process makes the cork gain elasticity and thickness and cleanses it of impurities.

Next, the more irregular parts of the sheet of cork are cut off with a knife, and the pieces are classified by the workers according to their thickness and quality.

This is the first step to know which cork will be able to be transformed into which type of stopper.

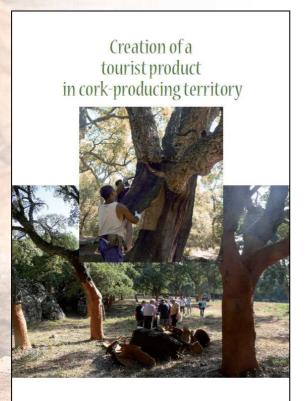


First the sheets of cork are cut into slices which are passed through a perforating machine which tanks to a gouge (a knife in the shape of a tube) perforates them and pushes the cork stopper out of the slice. The next step is when stoppers with significant defects are separated, and the remaining ones are chosen according to quality.

Later the cork stoppers go into a dryer and are polished and sanded so that they are all even. They are washed and softened with wasned and softened with a special paraffin to make them easier to introduce into the bottleneck and to un-cork. Finally, the cork stopper is branded with the name of the corresponding wine coller. wine cellar.



• Good practice manual *Creation of a tourist product in cork-producing territory*.



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