



M·A·SILVA

Premium Cork Stoppers



BEEO®

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- A stylized illustration of a tree with a thick brown trunk and a large, rounded green canopy. The tree is positioned on the left side of the frame. Below the tree, there are rolling hills in a light beige color. The background is a solid light beige color.
- 1. THE BEEEO[®] SOLUTION**
 - 2. FEATURES AND BENEFITS**



BEEO® was born following M.A.SILVA's continuous investment in R&D and Social & Ecological awareness.



BEEO® cork stoppers are recommended not only for all sustainable, biological and biodynamic producers.



We believe this
is the way to go,
and we get our
inspiration from
the best
engineer ever:
Nature.



RAW MATERIAL ORIGIN

The BEEO® corks are manufactured from cork planks sourced from properties managed according to biological agriculture principles, in which, there is no use of pesticides nor genetically modified organisms.

WASHING AND DISINFECTION

Minimize the use of chemical products. Disinfection with an aqueous solution saturated with ozone, which is decomposed later and leaves no residues on the cork stoppers. There is no usage of hydrogen peroxide.

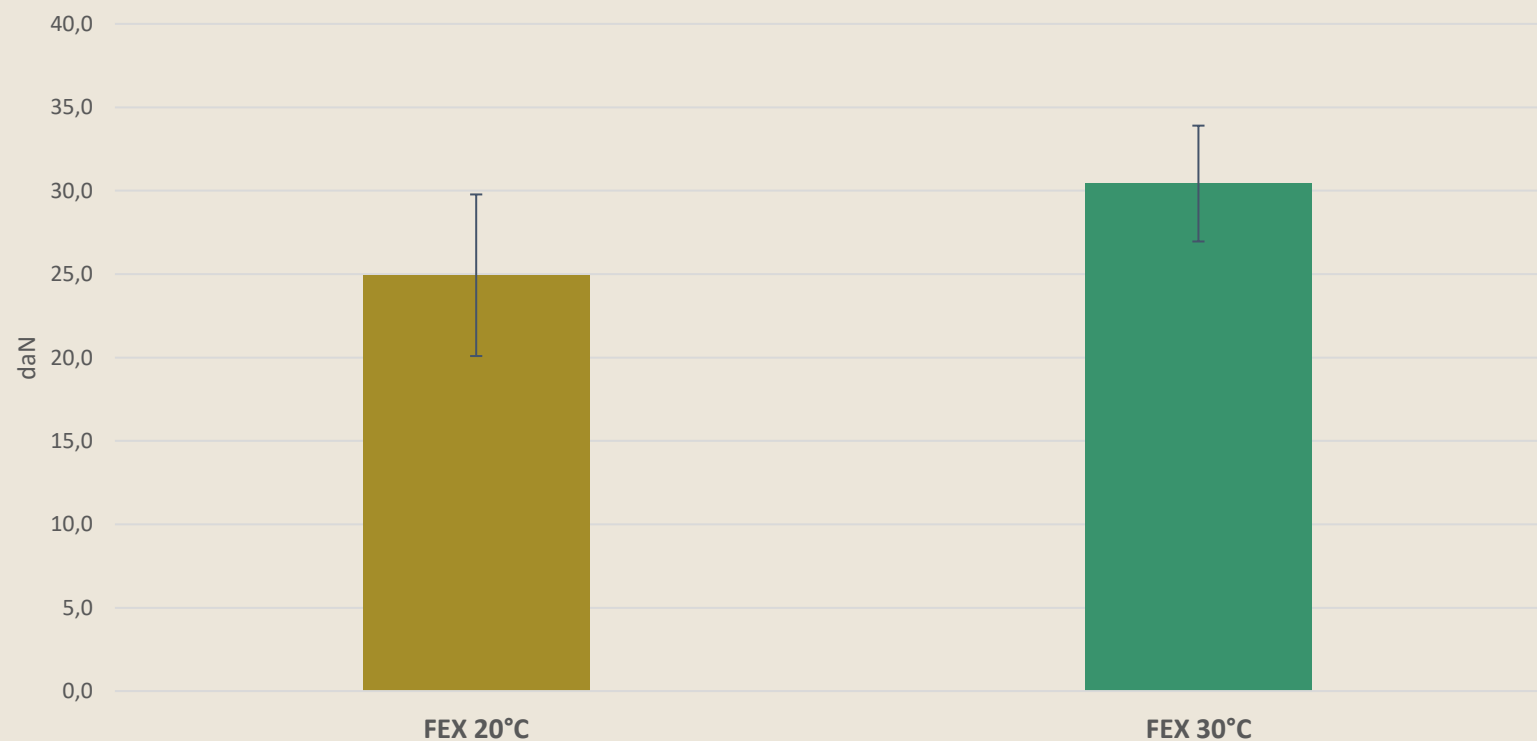
COATING

Beeswax, was exclusively conceived so that these cork stoppers are totally fit to biodynamic organic wines. BEEO® natural cork stoppers are uniquely fire branded and can be used in all types of still wines, independently of the ageing period and bottleneck profile.



EXTRACTION FORCES

Forças Extração Cera Abelha vs Temperatura armazenamento



FEATURES

The cork stoppers treated with these products have FEX higher than the FEX usually obtained, but within the specification for the average value of 15-45daN.

The extraction forces increased by an average of 8/9 daN after 1 month of bottling

No change in FEX was observed with cold relative to ambient tests (~20C).

The absorption results (and consequent migration) are higher than the usual standard treatment, especially when the bottles are subjected to high temperatures.

Although it is a treatment of more difficult application and time-consuming, if imperative, it can be used in production, with the safeguard that it is not indicated for hot bottling or for wines that will be stored / transported at temperatures above 30 ° C.





CHOOSE CORK!





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THANK YOU!