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COMBINING THE BEST OF NATURE

Nature's Best

Cork comes from the bark of the cork oak tree "Quercus Suber." The lifespan of this remarkable tree can be up to 200 years, and its ideal growing locations are the Iberian Peninsula, North Africa and some Mediterranean Islands.

The art of harvesting this amazing raw material has been passed down from generation to generation of skilled craftsmen who perform this task without harming the tree and allowing it to produce this valuable natural resource over and over. Since it takes nine years for the tree to regenerate the bark, this task can only be performed once every nine years.

Every time you buy a bottle of wine sealed with a natural cork, you are contributing to a better natural environment, by helping maintain millions of hectares of natural forest and helping sustain an entire eco-system that thrives around it and by doing so, helping reduce the high level of existing CO2 in our atmosphere.

It is widely accepted that natural cork is by far the best closure for wines. Its' unique mechanical characteristics of elasticity, compressibility, recovery and the ability to preserve the wine for many years, make it the closure of choice for wineries around the world.

Heritage and Know-How

Since the opening of our doors in 1924, we have been committed to a constant refinement and improvement of our products and processes, by using the latest technologies available and continuously investing in research and development. Working in constant partnership with our clients and understanding their needs, has allowed us to be in the forefront of developing new types of closures, surface coating agents and quality control procedures.

Our quality control department is equipped with the latest technologies and staffed with highly qualified technicians, allowing us to guarantee a constant product quality from the forest to the bottle, one our clients can depend on.



GIVING PLEASURE AND SATISFACTION

Product Line

Our cork product line consists of a wide-range of products encompassing all types of cork closures; they include wine corks, sparkling wine corks, bar-tops as well as other varieties. They can be straight natural corks, agglomerated corks, colmated corks, 1+1 corks and micro-granulated corks.

No matter what our clients' needs are, we are always able to provide a reliable and affordable solution.

Our products are:

Natural, recyclable and bio-degradable

Homogenous and structurally sound

They provide:

Excellent sealing properties

Guarantee of organoleptic neutrality

Compact and uniform structure

Excellent Price/Quality Ratio



CELEBRATE WITH US

CORK
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SPARKLING WINES



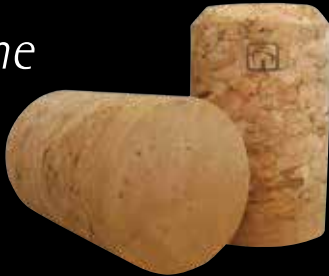
JP PlusTwo



JPlusTwo cork stoppers are the traditional 2+0 sparkling wine closures. They are designed to withstand the high pressures of sparkling wines, while preserving its characteristics.

This type of cork consists of an agglomerated body with two natural cork disks glued together. The discs are made from a high-quality cork and are subjected to a deodorization process. The bodies are produced by individual molding with pre-sterilized granules of optimized size and density. These corks have excellent mechanical, sealing and sensorial performance, with guaranteed organoleptic neutrality.

JP PlusOne



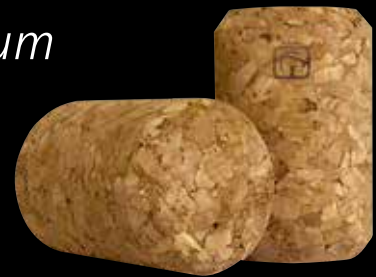
JPlusOne cork stoppers are sparkling wine closures and consist of an agglomerated body and one natural cork disc glued together.

They have the same manufacturing process, strict quality control procedures and same mechanical properties of the JPlusTwo corks providing an excellent sealing performance, the withstanding of pressures of up to 6 bar while preserving the properties of sparkling wine for a longer period of time.

They are an affordable alternative to the 0+2 stoppers since they only have one natural cork disc.

They are recommended for sparkling wines consumed up to 3 years after bottling.

JP Magnum



JP Magnum cork stoppers are intended for bottling sparkling wines. They are produced by individual molding using deodorized cork granules with controlled size and density in order to provide good elasticity.

JP Magnum corks are the most economical solution while still ensuring good mechanical and sealing performances on wines with internal pressures up to 6 bar.

They are recommended for sparkling wines consumed up to 2 years after bottling.

JP CR



CorkRevolution cork stoppers are the latest innovation in technical corks for sealing sparkling wines. They consist of a single agglomerated body produced by individual molding using low density micro granules of sizes ranging from 0.5mm to 1 mm.

This process ensures a homogenous density of the cork stopper and perfect distribution of the micro granules, producing a stopper with excellent elasticity, resilience and sealing properties while guaranteeing organoleptic neutrality.

These cork stoppers are recommended for sparkling wines consumed up to 4 years after bottling.

JP CR10



CorkRevolution 10 are another innovation in the manufacturing technology of technical corks for sparkling wines. They consist of a body made of traditional agglomerated cork granules ranging in size from 4mm to 6 mm with a micro granulated 10mm thick disc glued together. Both parts are manufactured by individual molding, ensuring a cork stopper with excellent mechanical and organoleptic properties and perfect tightness.

The disc is manufactured using low density granules that range in size from 0.5mm to 1 mm.

They are recommended for sparkling wines consumed up to 3 years after bottling.

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JP *Natur*



JPNatur corks are a 100 % natural product, manufactured by punching a cork from a pre-selected strip of bark.

Thanks to its unique characteristics, natural corks optimally regulate the gaseous exchange between the wine and the external environment allowing the aging of wine while avoiding its oxidation.

Natural cork stoppers are the ideal closure for reserve wines, which are intended to age in bottle for long periods of time.

JP *Style*



JPStyle corks are natural cork stoppers with high porosity that are subjected to a colmating process that improves its visual appearance and physical properties.

In order to homogenize the visual appearance and provide good closure performance a specific surface treatment is applied.

Colmated stoppers are an affordable alternative to 100% natural corks.

They are recommended for wines consumed up to 4 years after bottling.

JP *Duo*



JPDuo stoppers consist of a cylindrical body of agglomerated cork and two natural cork discs at each end, glued together.

The discs are produced from thin corkwood (slow growth), providing high elasticity and excellent sealing.

They have a homogeneous visual quality, are chemically stable and mechanically resistant. They have excellent performance in both sealing properties and high organoleptic neutrality.

They are stoppers with an excellent price/quality ratio, recommended for wines consumed up to 4 years after bottling.

JP *One*



JPOne cork stoppers consist of a cylindrical body of agglomerated cork and one cork disc glued on one end (which will be in contact with the wine).

The body is made of agglomerated cork granules that range in size from 4mm to 6 mm. They are more an affordable alternative to the JPDuo (1+1) stoppers since they only have one disc.

They are recommended for wines consumed up to 4 years after bottling.

They require orientation for corking in the correct position.

JP *Two*



JPTwo stoppers consist of a cylindrical body of agglomerated cork and two discs of natural cork, glued at one end, allowing for a greater thickness of natural cork to be in contact with the wine.

JPTwo cork stoppers are chemically very stable and mechanically very resistant while providing an excellent sealing performance.

They are frequently used for semi-sparkling wines.

Recommended for wines consumed up to 5 years after bottling.

They require orientation for corking in the correct position.



CORK
stop
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JP *Aglo*



JPAglo cork stoppers are manufactured by extrusion using cork granules ranging in size from 2mm to 5mm.

They are stoppers with great visual homogeneity and present themselves as one of the most economic solutions for wines with low price and high rotation.

Recommended for wines consumed up to one year after bottling.

JP *AgloPremium*



JPAglo Premium stoppers are made by extrusion using cork granules of controlled density ranging in size from 4mm to 6 mm. They have a superior performance in terms of elasticity/dimensional recovery when compared to normal agglomerated corks.

They provide a good seal and excellent mechanical behavior.

JPAglo Premium corks are an affordable alternative for wines consumed up to 2 years after bottling.

JP *AgloSP*



JPAgloSP corks are agglomerated corks produced by mold, ensuring high homogeneity in their density (and consequently uniform mechanical behavior) and excellent sealing performance.

The cork granules are pre-sterilized and selected by density and granulometry.

They are very competitive stoppers for wines with some complexity and moderate rotation.

Recommended for wines consumed up to 3 years after bottling.

JP *Tech*



JPTech cork stoppers are made with pre-sterilized low density micro granules ranging in size from 0.5mm to 1 mm. They are produced by a new molding process that ensures high uniformity in density and perfect distribution of micro granules, thus making a cork with excellent mechanical performance, very low absorption and unmatched sealing capability.

Recommended for wines consumed up to 4 years after bottling.

JP *Fine*



JPFine stoppers are agglomerated stoppers produced by the molding method using pre-sterilized low density micro granules ranging in size from 1mm to 2 mm in order to provide a perfect seal, good flexibility and organoleptic neutrality.

JPFine corks offer an excellent compromise between sealing, homogeneity, elasticity and price.

They are recommended for wines consumed up to 3 years after bottling.

JP *DuoTech*



JPDuoTech cork stoppers combine the excellent mechanical properties of a micro agglomerated body with the noble and natural features of cork discs.

JPDuoTech corks have excellent mechanical properties and an exemplary performance in terms of sealing and organoleptic neutrality.

They are stoppers recommended for wines consumed up to 5 years after bottling.

THE RITUAL

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WINES SPIRITS



JP Cap

Capsulated corks are designed for bottles containing liquors, spirits and fortified wines.

They are comprised of a cork body with a capsule glued at one end.

The cork may be 100% natural cork (JPCapNatur), colmated natural (JPCapStyle) or micro agglomerated (JPCapFine).

The capsule can be made of different materials such as plastic, wood, glass, metal, among others.

This type of stopper does not require corkscrew and allows for multiple insertion and extraction.

They are available in different sizes, shapes and grades.

JP CapNatur



JP CapNatur corks are capsulated corks made of 100% natural cork.

Ideal for top quality spirits.

JP CapStyle



JP Cap Style corks are capsulated corks made of natural cork with high porosity that are subjected to a sealing process to improve their physical characteristics and visual appearance.

They are competitive in price.

JP CapFine



JPCap Fine stoppers are corks made of capsulated micro agglomerate and produced by molding process with pre-sterilized granules and controlled density.

They offer an excellent compromise of sealing, elasticity and price.



GROUP	TYPE	REFERENCE	Density (Kg/m3)
Stoppers for Still Wines	Natural	JP Natur	180 ± 40
	Natural Colmated	JP Style	180 ± 50
	Technical 1+1	JP Duo	280 ± 40
	Technical 1+0	JP One	280 ± 40
	Technical 2+0	JP Two	280 ± 40
	Technical 1+1 Colmated	JP Duo Style	280 ± 40
	Agglomerated	JP Aglo	290 ± 40
	Agglomerated	JP Aglo Premium	290 ± 40
	Agglomerated	JP Aglo SP	280 ± 40
	Microagglomerated New Generation	JP Tech	285 ± 30
	Microagglomerated New Generation	JP Tech Premium	295 ± 25
	Microagglomerated New Generation	JP Fine	270 ± 30
	Technical New Generation (1+1)	JP Duo Tech	275 ± 30
	Technical New Generation (1+0)	JP One Tech	275 ± 30
Stoppers for Sparkling Wines	Champagne 2+0	JP Plus Two	260 ± 30
	Champagne 1+0	JP Plus One	260 ± 30
	Champagne 3+0	JP Plus Three	260 ± 30
	Sparkling Agglomerated	JP Magnum	270 ± 25
	Sparkling New Generation Microagglo	CR	275 ± 25
	Sparkling New Generation Microagglo	CR10	280 ± 25



Absorption in water at 50° C (%)	Absorption in bottle at 40°C (%)	Compression Strength (daN)	Reaction Strength (daN)	Dimensional Recovery (%)	Bottling Time
---	≤ 5 %	80 ± 20	≥ 16	≥ 96 %	≥ 5 years
---	≤ 5 %	80 ± 20	≥ 16	≥ 96 %	≤ 4 years
≤ 40 %	≤ 3,5 %	90 ± 20	≥ 22	≥ 96 %	≤ 4 years
≤ 40 %	≤ 3,5 %	90 ± 20	≥ 22	≥ 96 %	≤ 4 years
≤ 40 %	≤ 3,5 %	90 ± 20	≥ 22	≥ 96 %	≤ 5 years
≤ 40 %	≤ 3,5 %	90 ± 20	≥ 22	≥ 96 %	≤ 4 years
≤ 45 %	≤ 4 %	80 ± 20	≥ 17	≥ 96 %	≤ 1 year
≤ 40 %	≤ 3 %	80 ± 20	≥ 18	≥ 96 %	≤ 2 years
≤ 30 %	≤ 2 %	90 ± 20	≥ 20	≥ 96 %	≤ 3 years
≤ 25 %	≤ 2 %	70 ± 10	≥ 22	≥ 97 %	≤ 4 years
≤ 20 %	≤ 1 %	80 ± 10	≥ 23	≥ 98 %	≤ 5 years
≤ 30 %	≤ 3 %	70 ± 10	≥ 21	≥ 96 %	≤ 3 years
≤ 30 %	≤ 3 %	90 ± 20	≥ 22	≥ 96 %	≤ 5 years
≤ 30 %	≤ 3 %	90 ± 20	≥ 22	≥ 96 %	≤ 5 years
≤ 30 %	---	---	---	≥ 96 %	≥ 4 years
≤ 30 %	---	---	---	≥ 96 %	≤ 3 years
≤ 30 %	---	---	---	≥ 96 %	≥ 4 years
≤ 30 %	---	---	---	≥ 96 %	≤ 2 years
≤ 20 %	---	---	---	≥ 98 %	≤ 4 years
≤ 25 %	---	---	---	≥ 97 %	≤ 3 years

Jorge Pinto de Sá

Sedacor



ABOUT US

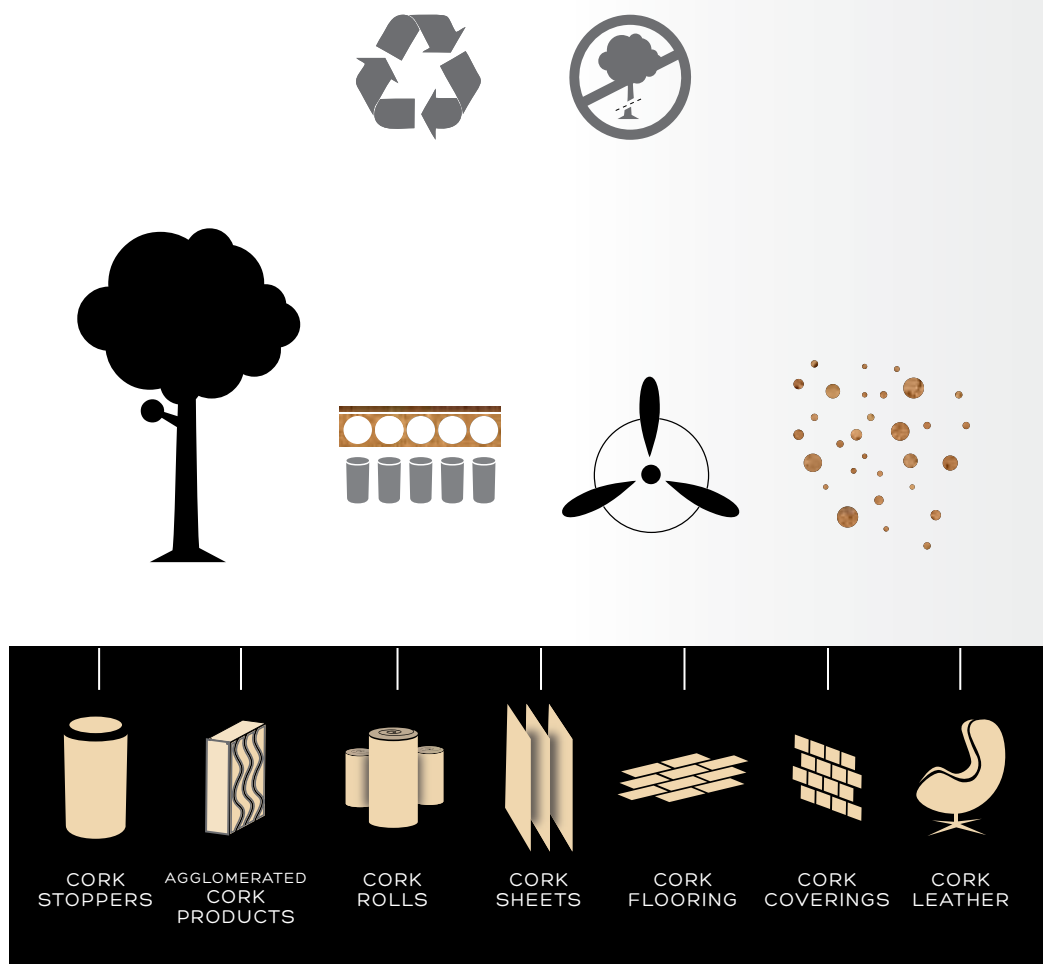
JPS Group is one of the world leaders in the cork business. It has implemented a vertical business model, from the forest to distribution.

It is in the cork oak forests we find the raw material for our four production units (one of which is in the heart of the Portuguese cork forest) as well as the inspiration and attitude towards balanced development.

We are a family-based organization spanning 3 generations, with experience, know-how and ingenuity to overcome challenges, develop new products and create opportunities and ideas.

In 2012 we produced over 750 million stoppers that were sold on 4 continents.

VERTICAL INTEGRATION MODEL



PRODUCTION UNITS



Jorge Pinto de Sá
Rio Meão



Sedacor I
São Paio de Oleiros



Sedacor II
Rio Meão



Sedacor III
Ponte de Sôr

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Jorge Pinto de Sá

Jorge Pinto de Sá, Lda

Rua Cruz de Malta, 110 • P.O. Box 435 • 4524-907 Rio Meão • PORTUGAL
Tel. +351 22 7471920 • Fax: +351 22 7447796
jps@jpscorkgroup.com • www.jpscorkgroup.com



SEDACOR – Sociedade Exportadora de Artigos de Cortiça, Lda.

Rua Nova do Lameiro, 184 • 4535-489 S. Paio de Oleiros • PORTUGAL
Tel. +351 22 7470590 • Fax: +351 22 7453322
sedacor@jpscorkgroup.com • www.jpscorkgroup.com



Watch the video
CorkStoppers



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