



Performance.
Consistency.
Choice.



Experience.
Solutions.

Pacific Winemaking

www.pacificwinemaking.com

(503) 419-7942

info@pacificwinemaking.com



Diam® Background

Diam® is a cork based-closure that allows winemakers to choose how they want their wine to evolve. Diam® does not taint or scalp, it delivers no variation from bottle to bottle and it offers winemakers the opportunity to choose the Oxygen Transmission Rate (OTR). No other corks can make this claim.

DIAMANT® technology uses Supercritical CO₂ to clean the cork granulate (flour). Supercritical CO₂ is a proven extraction process. To reach the supercritical phase, the pressure and temperature parameters are adjusted until the CO₂ has the properties of both a liquid and a gas enabling the CO₂ to remove 2,4,6-trichloranisole (TCA) to below detectable limits. In addition to removing TCA, the Supercritical CO₂ process also effectively removes 150 additional compounds that are naturally found in corkwood which could potentially create other off-flavors in wine. This Supercritical CO₂ process has been successfully used for many other applications including decaffeination of coffee, removal of specific flavors from hops for the brewing industry and extracting specific esters for the perfume industry.

Once the cork flour is clean, it is molded into a closure that has consistent dimensions and density. By varying the ratio of cork flour, microspheres and food-grade binding agent, Diam® is able to offer a spectrum of OTR closures. The combination of Supercritical CO₂ and microspheres gives Diam® the ability to offer a portfolio of cork closures that do not taint or scalp, provide consistency and offer winemakers a choice of OTR options that meet their specific needs.

Diam® corks are produced at a facility in San Vicente de Alcantara, Spain. The current production capacity is approximately 600 million units annually. A second production facility will be completed in early 2011 and will double the total capacity of Diam® to 1.2 billion units annually. All Diam® components meet all European and American (FDA) quality and food security standards. The factories producing Diam® are ISO 22000 certified and meet HACCP hygiene standards. For more information about Diam®, visit www.diam-cork.com

G3 Enterprises is the exclusive, North American distributor of Diam®. They operate a printing and finishing facility in Modesto, California. G3 Closure is ISO 9001 and 14001 certified with a comprehensive GMP program in place.

For Product Sample or Sales and Marketing inquiries in North America, please contact G3 Enterprises at 1.800.321.8747 or visit www.G3Enterprises.com.



Pacific Winemaking

www.pacificwinemaking.com

(503) 419-7942

info@pacificwinemaking.com

Performance. Consistency. Choice.

DIAM

Factsheet

Cork Availabilities DIAM



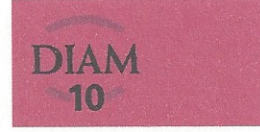
Lengths Available: 38mm or 44mm
Diameter: 23.5mm



Lengths Available: 38mm or 44mm
Diameter: 23.5mm



Lengths Available: 38mm, 44mm, or 47mm
Diameter: 23.5mm



Length Available: 47mm
Diameter: 23.5mm

Characteristics of DIAM Closure

- Undetectable levels of releasable TCA on an individual cork basis (< LQD Limit of Quantifiable Detection .5 mg/L by GC/MS)
- Absolute mechanical homogeneity meaning no variance from bottle to bottle
- Perfect and uncomplicated insertion at bottling
- Rapid dimensional recovery (90% up to 97% in 30 seconds)
- No leakage
- No dust risk
- Easy extraction, equivalent to that of a conventional punched cork

DIAM Closures offer the positive aspects of natural cork without the risk of taint

- An elastic, natural and ecological raw material
- Ecologically sensitive. Recycled cork materials are used to make the closures

DIAM Corks are technological closures that are manufactured from cork and treated by the exclusive DIAMANT process (eradication of 2,4,6 – TCA by supercritical CO₂ treatment).

What is Supercritical CO₂ Process?

- Supercritical CO₂ Process is used to extract bitter compounds (lupine) from hops for beer, remove caffeine from tea and coffee and to extract aromas from flowers for perfume
- Between the liquid and the gaseous states, a fourth state exists: the supercritical state

Contact



1.800.321.8747
www.G3Enterprises.com

Pacific Winemaking

www.pacificwinemaking.com
(503) 419-7942
info@pacificwinemaking.com



Performance. Consistency. Choice.



Performance OTR

Minimum 2 years aging potential

Dimensions

Lengths Available: 38mm or 44mm
Diameter: 23,5mm

DIAM is a technological closure with a patented composition, manufactured from cork and treated by the exclusive DIAMANT process (eradication of 2,4,6-TCA by supercritical CO2 treatment) validated by independent laboratories.

Performance

A systematically controlled [1] production batch for a releasable TCA [2] rate per closure lower than quantifiable detection limits [3].

Consistency

A closure that ensures consistency from bottle to bottle: what you create is what the customer gets – every time.

Choice

Controlled and consistent permeability with 4 sizes: 23,5mm or 24,2mm diameter & 38mm or 44mm length, suited to the specific profile of your bottle.

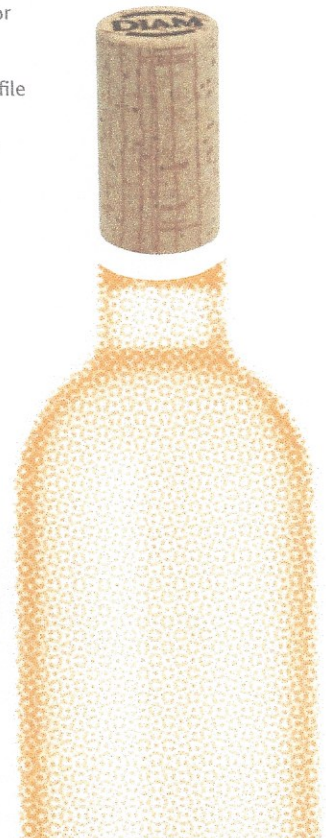
All the positive benefits of cork

- Easy opening
- An elastic, natural and ecological raw material
- A material that compliments wine
- A favorite with consumers

Exceptional physical and mechanical performances:

- Unequaled organoleptic performances
- A systematically controlled [3] production batch for a releasable TCA [1] rate per closure < QL [2]
- A controlled and consistent permeability : two options [4] of permeability, depending on the profile of your wine
- A consistent closure that reduces bottle variation
- Perfect insertion at bottling [5]
- Rapid dimensional recovery (90% in 30 seconds)
- No leakage or capillary rising [5]
- No dust risk [5]

[1] Guarantee per cork
 [2] QL : the Quantification Limit of the analytical method by gase chromatography is 0,5ng/L
 [3] Indicative value according to internal testing, available upon request
 [4] P10 (increased permeability) and P1
 [5] In compliance with our bottling and storage conditions



Contact



1.800.321.8747
www.G3Enterprises.com

Pacific Winemaking

www.pacificwinemaking.com
(503) 419-7942
info@pacificwinemaking.com

DIAM 3

Performance. Consistency. Choice.



Performance OTR

Minimum 3 years aging potential

Dimensions

Lengths Available: 38mm or 44mm
Diameter: 23.5mm

DIAM is a technological closure with a patented composition, manufactured from cork and treated by the exclusive DIAMANT process (eradication of 2,4,6-TCA by supercritical CO₂ treatment) validated by independent laboratories.

Performance

A systematically controlled [1] production batch for a releasable TCA [2] rate per closure lower than quantifiable detection limits [3].

Consistency

A closure that ensures consistency from bottle to bottle: what you create is what the customer gets – every time.

Choice

Controlled and consistent permeability with 4 sizes: 23.5mm or 24.2mm diameter & 38mm or 44mm length, suited to the specific profile of your bottle.

All the positive benefits of cork

- Easy opening
- An elastic, natural and ecological raw material
- A material that compliments wine
- A favorite with consumers

Exceptional physical and mechanical performances:

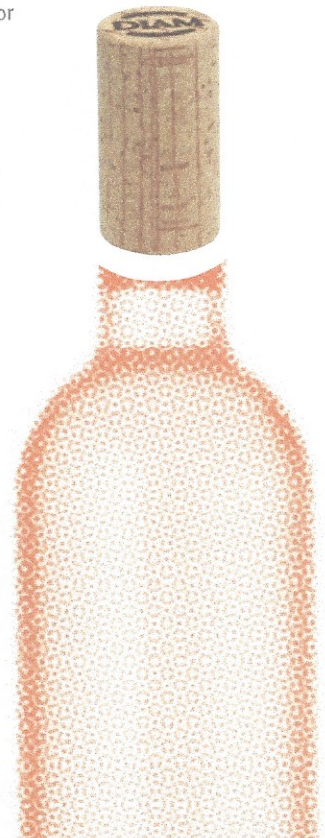
- Unequaled organoleptic performances
- A systematically controlled [3] production batch for a releasable TCA [1] rate per closure < QL [2]
- A consistent closure that reduces taste variation from one bottle to another
- Perfect insertion at bottling [4]
- Rapid dimensional recovery (97% in 30 seconds)
- No leakage [4]
- No dust risk [4]
- Easy opening

[1] Guarantee per cork

[2] QL : the Quantification Limit of the analytical method by gase chromatography is 0.5ng/L

[3] Indicative value according to internal testing, available upon request

[4] In compliance with our bottling and storage conditions



Contact



1.800.321.8747
www.G3Enterprises.com

Pacific Winemaking

www.pacificwinemaking.com
(503) 419-7942
info@pacificwinemaking.com

DIAM 5

Performance. Consistency. Choice.



Performance OTR

Minimum 5 years aging potential

Dimensions

Lengths Available: 38mm, 44mm, or 47mm
Diameter: 23.5mm

DIAM is a technological closure with a patented composition, manufactured from cork and treated by the exclusive DIAMANT process (eradication of 2,4,6-TCA by supercritical CO₂ treatment) validated by independent laboratories.

Performance

A systematically controlled [1] production batch for a releasable TCA [2] rate per closure lower than quantifiable detection limits [3].

Consistency

A closure that ensures consistency from bottle to bottle: what you create is what the customer gets – every time.

Choice

Controlled and consistent permeability: choice of several permeability levels [4], suited to the specific profile of your wine. 10 sizes: 23.5mm or 24.2mm diameter & 38mm, 44mm or 47mm length, suited to the specific profile of your bottle.

All the positive benefits of cork

- Easy opening
- An elastic, natural and ecological raw material
- A material that compliments wine
- A favorite with consumers

Exceptional physical and mechanical performances:

- Unequaled organoleptic performances
- A systematically controlled [3] production batch for a releasable TCA [1] rate per closure < QL [2]
- A controlled and consistent permeability : two options [4] of permeability, depending on the profile of your wine
- A consistent closure that reduces bottle variation
- Perfect insertion at bottling [5]
- Rapid Dimensional recovery (97% in 30 seconds)
- No leakage or capillary rising [5]
- No dust risk [5]

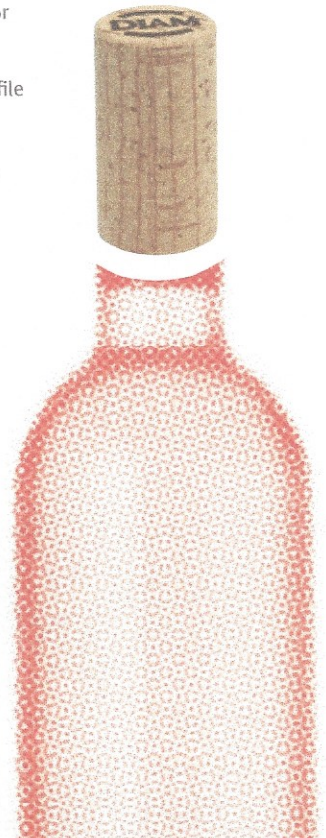
[1] Guarantee per cork

[2] QL : the Quantification Limit of the analytical method by gase chromatography is 0.5ng/L

[3] Indicative value according to internal testing, available upon request

[4] P10 (increased permeability) and P1

[5] In compliance with our bottling and storage conditions



Contact

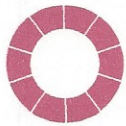


1.800.321.8747
www.G3Enterprises.com

Pacific Winemaking
www.pacificwinemaking.com
(503) 419-7942
info@pacificwinemaking.com

DIAM 10

Performance. Consistency. Choice.



Performance OTR

Minimum 10 years aging potential

Dimensions

Length Available: 47mm

Diameter: 23,5mm

DIAM is a technological closure with a patented composition, manufactured from cork and treated by the exclusive DIAMANT process (eradication of 2,4,6-TCA by supercritical CO₂ treatment) validated by independent laboratories.

Performance

A systematically controlled [1] production batch for a releasable TCA [2] rate per closure lower than quantifiable detection limits [3].

Consistency

A closure that ensures consistency from bottle to bottle: what you create is what the customer gets – every time.

Choice

Controlled and consistent permeability: choice of several permeability levels [4], suited to the specific profile of your wine. 2 sizes: 23,5mm or 24,2mm diameter & 47mm length, suited to the specific profile of your bottle.

All the positive benefits of cork

- Easy opening
- An elastic, natural and ecological raw material
- A material that compliments wine
- A favorite with consumers

Exceptional physical and mechanical performances:

- Unequaled organoleptic performances
- A systematically controlled [3] production batch for a releasable TCA [1] rate per closure < QL [2]
- A controlled and consistent permeability : two options [4] of permeability, depending on the profile of your wine
- A consistent closure that reduces bottle variation
- Perfect insertion at bottling [5]
- Rapid Dimensional recovery (97% in 30 seconds)
- No leakage or capillary rising [5]
- No dust risk [5]

[1] Guarantee per cork

[2] QL : the Quantification Limit of the analytical method by gase chromatography is 0,5ng/L

[3] Indicative value according to internal testing, available upon request

[4] P10 (Increased permeability) and P1

[5] In compliance with our bottling and storage conditions



Contact



1.800.321.8747

www.G3Enterprises.com

Pacific Winemaking

www.pacificwinemaking.com

(503) 419-7942

info@pacificwinemaking.com



ALTOP DIAM, a technological cork solution for spirits, sweet and still wines.

ALTOP DIAM, a technological closure with a patented composition, manufactured from cork and treated by the exclusive DIAMANT process (eradication of 2,4,6-TCA by supercritical CO₂ treatment) validate by independent laboratories.

A consistent closure that offers:

- Unequalled organoleptic performances
- A systematically controlled [3] production batch for a releasable TCA [1] rate per closure < QL [2]
- A controlled and consistent permeability permitting a slow evolution necessary, in particular for spirits
- Maximum on-line performance, perfect insertion at bottling [3]
- No dust or cloud risk [3]
- No colouration of clear alcohol
- Easy opening and re-corking
- Excellent break resistance



A closure that offers the positive aspects of cork:

- A material that compliments wine
- A favorite with consumers

An extensive range with numerous combination possibilities:

- Many top options (wood, metal, glass and plastic) and body diameters
- Personalised tops and bodies (depending on volume)

[1] Guarantee per cork. < 40 ng/L (40% hydro-alcoholic solution)

[2] Indicative value according to internal methodology, available upon request

[3] In compliance with our bottling and storage conditions

Contact



1.800.321.8747
www.G3Enterprises.com

Pacific Winemaking

www.pacificwinemaking.com
(503) 419-7942
info@pacificwinemaking.com

