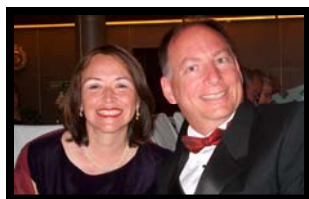


Cork, Plastic or Screw Top?



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What seals your wine? There are three types of bottle stoppers in use today.

The first type of Wine bottle stoppers are Cork. Which comes from the bark of the cork oak tree. The trees take 45 years before the bark is built up thick enough to make bottle corks. After that the bark is harvested every 9 years. the cork is graded by how dense it is. The more holes in the cork the less expensive the wine that it will be used on. Being a natural product cork is living, like the wine it is protecting. The bottles must be kept in a position that will keep the cork moist. If the cork dries out. The wine will be ruined. Sixty percent of the worlds cork comes from Portugal. Followed by Spain, Algeria and Morocco.

The second type of bottle stopper is plastic. Made to look like and act like cork. Plastic is the second most popular form of bottle stopper. Some people claim that after a few years of storage, they can taste the plastic in the wine. We have yet to find anyone who has tasted plastic in their wine. The only disadvantage to plastic that we have found, is that it is sometimes very hard to extract from the bottle.

The third form of bottle stopper is the Screw Top, or Stelvin. This in some peoples minds is a sign of a cheap, or poor mans wine. Maybe so in the past, but the screw top is probably the best way to seal a wine bottle. The screw top keeps the wine sealed air tight and does not need to be kept moist like natural cork. The other advantage to screw tops is the ease to reseal the bottle.

So don't judge a wine by it's stopper. Only judge a wine by it's taste! The best wine in the world is the one you like, and don't let anyone tell you otherwise!

Cheers

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