
BARK to BOTTLE

#49 MAY '23

AMORIM CORK



Xpür[®]
goes global

21st Century super critical technology
in strong demand across all five continents

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Xpür®

goes global

21st century supercritical technology
turbo-charges international sales
of Amorim's Xpür® stoppers

Since its launch approximately two years ago, Amorim's Xpür® 21st century supercritical technology has been embraced by leading wineries around the world, due to its efficacy in delivering non-detectable TCA performance* and eliminating other harmful volatile compounds, alongside its unrivalled green and sustainability credentials, as confirmed by independent studies.

Xpür makes TCA and other off-aromas a thing of the past, since it removes volatile substances that can cause sensory deviations while leaving the physical-mechanical properties of cork intact, preserves the elasticity of cork granules, without resorting to additional artificial components.

The new technology is applied to two ranges of micro granulated cork stoppers – Xpur® and Qork® - both made from 98% cork granules in volume.

Qork® offers the additional attribute of using a binding agent made with 100% vegetable polyols from vegetable origin.

Supercritical CO₂ extraction technologies were first introduced in the early 1960s, traditionally applied to a wide range of food industries, including tea, coffee, hops extraction, spices and many natural products. The technologies then began to be applied to the cork industry in the early 2000s.



(*): Releasable TCA content at or below the 0.3 ng/L detection limit; analysis performed in accordance to an internal method based on ISO 20752.

Xpür® achieves its purposes much more efficiently than traditional supercritical CO₂ technology, since it only uses 25% of the energy and 10% of the CO₂ previously required.

Xpür® stoppers are ideal for premium, fast-rotation wines, have an attractive appearance, facilitate easy extraction and offer the highest percentage of cork of any micro granulated stopper.

Xpür® stoppers have no unnecessary chemical impacts, 98% natural cork composition and deliver the best CO₂ balance of micro granulated stoppers (-393g/e per stopper), with a low and consistent O₂ transfer rate.

Wineries around the world have responded enthusiastically to the launch of Xpür®, prompting Amorim to build a second Xpür® unit, that will enter into operation in the second half of 2023.

To build on this success, Amorim will also be implementing an ambitious promotional campaign for Xpür® in 2023 – the company's biggest ever global advertising campaign, covering the world's 12 top wine markets, and over 30 leading wine publications.

The launch of Xpür® in January 2021 coincided with the launch of Amorim's Naturity®.

The Naturity® project began in 2016 with the NOVA School of Science and Technology, and is based on the principles of thermal desorption through a proprietary, non-sequential use of pressure, temperature, purified water and time. No artificial elements are used in the process.

These two pioneering technologies – aimed at natural whole cork stoppers and micro granulated stoppers - are the world's greenest and most innovative and efficient anti-TCA technologies.

1) The independent study conducted by consultancy firm Price WaterhouseCoopers, reveals that Xpür® has a carbon footprint of -3.542g CO₂ per stopper, when considering the carbon stored in the stopper, evaluated using a cradle-to-gate approach. When considering shipping to the UK, the carbon footprint is -2.086g CO₂ per stopper. If one considers the carbon sequestration of the cork oak forest, Xpür® has a carbon balance of -393g CO₂ per stopper considering transport to the UK.

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Cork dominates the US online wine market

Data from America's biggest online wine retailer, Wine.com, reveals that cork correlates with higher quality wines at all price points.

The results are particularly significant since they demonstrate how the online wine market - which has grown exponentially over the last three years - upholds the same preference for cork-sealed wines that is also found in physical retail stores.

Wine.com's top-rated wines are more frequently sealed with cork stoppers across all price points.

February 2023 data indicates that Wine.com offered 12,589 wines, of which just over 50% were priced above \$30. Within the latter group only 4% were sealed with a screw cap, none of which rated with the highest possible score.

For wines priced between \$20 to \$30, over 90% of the highest rated wines were sealed with cork, and in low-price segments, cork sealed up to 80% of the top-rated wines.

The data was analysed by Leah Isenberg, of Colangelo & Partners, the leading fine wine and spirits integrated communications agency in the United States.

The report concluded: "Based on this data, it can be understood that the higher the quality of the wine in every price range, the higher probability that the winemaker has chosen cork to seal the bottle," adding: "The choice of closure is seen more and more as the ultimate oenological decision, as winemakers depend on cork's unique properties to protect the wine, while using the closure's natural low oxygen transfer rate to allow it to evolve and mature inside the bottle."

The results mirror those of other studies, such as the Wine Spectator's Top 100 list for 2021, which revealed that 91 of the 100 wines on the list were sealed with cork.

In annual surveys conducted since 2016, the proportion of cork-sealed wines in the Wine Spectator's Top 100 list has ranged between 84% and 91%.

Further evidence for the preference for cork in the US wine market comes from a 2022 study published by the Cork Quality Council that showed that the US market share for cork-sealed wines amongst the top 100 brands in the US jumped from 51.8% in 2010 to 60.6% in 2022.

Data compiled by Nielsen Scanning Statistics since 2010, reveals that cork-sealed wines dominate all price points and represent 86% of revenue for wines priced over \$20.

Total revenue for cork-sealed wines has virtually doubled during this period (93% growth) compared to 50% growth for wines sealed with artificial closures.

Cork-sealed wines also command a \$4.95 price premium compared to wines sealed with artificial closures.

The number of top US brands using cork closures is growing. Over recent years many US wineries and winemakers have publicly highlighted their preference for cork with public statements from wineries as diverse as Ridge, Rombauer, Dry Creek, Saint Francis, Coppola or Jordan.

Leading wineries outside the US have also underlined their appreciation for cork, including Ruinart, Château Margaux, Deutz, Liger Bel Air, Concha y Toro, Domaine Laroche and Guigal.

Given the consumer preference for cork in both online and physical retail outlets, rising consumer concern with sustainability and quality, and a significant premiumization trend, cork is likely to further consolidate its market position over all price points in the coming years.





Nielsen study shows overwhelming preference for cork-sealed wines in French supermarkets

The Nielsen Institute recently disclosed the results of a study of data collected between April 2021 and April 2022, on the 115 top-selling bottled wines in supermarkets, which confirmed an overwhelming preference for cork-sealed wines.

The results were published by Les Professionnels du Liège, an umbrella association representing the French and Portuguese cork associations (FFL and APCOR). The study was developed in the context of research commissioned by APCOR.

French supermarkets are one of the country's main retail outlets for wine.

The study analysed wines priced between €6 and €17. It confirmed the higher volume and value of cork-sealed wines in the market, and the added value that cork brings to all categories of wine.

The data revealed that amongst the 115 top-selling wines, cork sealed 71.1% of wines in terms of volume and 73.8% in terms of value.

Cork was shown to be consumers' overwhelming preference for red wines, given that 98.4% of red wines in terms of volume and 98.7% in terms of value were sealed with cork.

The majority of both white and rosé wines are also sealed with cork.

Of the top 10 selling wines in French supermarkets, 7 were cork-sealed.

The study also highlighted how cork stoppers are far more popular than artificial closures in French supermarkets - they are 5.3x more common than plastic stoppers, and 90x more common than screwcaps.

Master of Wine, Martin Reyes, says he views cork as the only sustainable closure for wine

Martin Reyes, General Manager for Peter Paul Wines, based in the Sonoma valley, is the first Master of Wine of Mexican descent.

The first-generation American has built a prolific career as a buyer, importer, educator, speaker, judge, writer and winemaker and in 2018 he launched Reyes Selections, a small portfolio of his favourite producers, chosen from years of sourcing wines globally for the US market.

In November 2022 he wrote an article for 100% Cork on why he has renewed his commitment to cork and now considers that it is the only truly sustainable closure for wine.

He explains how when he first entered the wine industry two decades ago, there was a growing idea that cork was a “complicated” option, due to the risk of cork taint.

But he says that the outlook has changed dramatically, due to innovation that has reduced taint rates by “99% since TCA records were first tabulated by the Cork Quality Council in 2001”.

In addition to quality control improvements, he considers that cork is now the best closure because “sustainability matters as much as wine quality (or anything else, really). Many in our industry have finally digested the notion that protecting our world’s gifts is as important as enjoying them”, adding: “Cork has too much sustainable mojo going on for any green fan like me to resist.”

He cites key considerations such as the fact that cork oak trees are not cut down to make cork and that cork oak forests are carbon sinks and one of the world’s 36 biodiversity hotspots: “Each year these forests “drink” the carbon equivalent of what 1.5 million cars generate.”

He also praised the cork industry’s sustainability processes including recycling & waste streams.



He cited the following key facts:

- a) €700 million R&D+I investment in the cork industry over the last 15 years
- b) The Portuguese cork industry has always upheld the highest standards of quality in the different production and manufacturing stages, including major initiatives to eradicate TCA.
- c) Cork is also effectively used in other industries, such as terrestrial and space transport.
- d) Cork stoppers have a negative carbon footprint, and constitute “the most sustainable closure for eco-conscious wine drinkers”.
- e) Plastic closures take 9 times more greenhouse gas emissions to produce, while aluminum screw caps take 24 times the emissions to produce, compared to natural cork.
- f) “Until now, only the natural cork stopper has been able to provide this perfect balance, allowing for the consistent, slow oxygen transfer to enable the correct evolution of wine and the formation of tertiary-aged characters”.

He summed up: “I hereby confess my renewed love affair with *Quercus suber* for all the right reasons this time.”



You can read the full article here:
<https://100percentcork.org/barking-up-the-right-tree-why-i-renewed-my-commitment-to-cork/>



Concha y Toro, Viña Cono Sur and Moët Hennessy's World Living Soils Forum among the recipients of Amorim awards in The Drinks Business Green Awards 2022

The Drinks Business Green Awards are one of the world's most important spotlights on sustainability initiatives developed within the wine industry.

Amorim has been an official sponsor of the awards since they were launched in 2010, and in the 2022 edition sponsored three categories - the Amorim Sustainability Award, Amorim Biodiversity Award and Amorim Special Award for Living Soils.

"We have been proud sponsors of The Drinks Business Green Awards for many years now, and have seen how the magazine's foresight on the all-important sustainability topic is now on everybody's minds," explained Carlos de Jesus, Amorim's marketing and communications director. "For Amorim, sustainability has always been a very clear path; without it, there would be no native cork oak forests, no raw material, and therefore no business."

The Amorim awards draw attention to pioneering projects underway in some of the world's leading wineries.

The Drinks Business magazine also praised Amorim's own activities in this regard.

The Amorim Sustainability Award aims to distinguish wineries and distilleries that have adopted the most efficient and effective sustainable practices in their business.

Hammer & Son won the Amorim Sustainability Award for Spirits. The jury considered the Danish distillery to be a benchmark for sustainable distilling, ranging from its organic botanicals to solar energy, along with lightweight packaging and biodiverse property.

In the same category, artisanal Mexican producer, Mezcal Amaras, received a commendation for crafting the world's first carbon-neutral mezcal, with up to 20% of net sales channeled to social and environmental initiatives.

The Amorim Sustainability Award for a Wine was attributed to Chile's Viña Cono Sur, described by the jury as "a beacon for environmentally friendly wine production. From its weed-controlling geese to its solar-powered operations, this company is green to its core." Carbon neutral since 2007, Viña Cono Sur is moving rapidly towards being

100% organic. It recently installed solar panels in the winery, had moved essentially to electric machinery and reduced waste sent to landfill to just 0.4% of the total.

Argentine wine producer, Domaine Bousquet received a commendation in this category, in recognition of its Regenerative Organic Certified status attributed in July 2022 – one of just four wineries worldwide to achieve this accolade.

UPM Raflatac also received a commendation, due to its partnership with The Park and Reflex Labels.

Other distilleries and wineries in the shortlist for the Amorim Sustainability Award were Bodegas Luzon, Sustainable Wines of Great Britain and Villa Sandi.

The Amorim Biodiversity Award was attributed to Concha y Toro. The jury highlighted the Chilean winery's leadership in biodiversity, applying scientific principles to advance the richness of species above and below ground. The group also maintains 4,272 hectares of protected native forest in Chile.

Commendations went to Argentine producer Terrazas de los Andes and French producer, Château La Lagune.

The shortlist also included Bodegas Argento, Château Galoupet and Symington Family Estates.

Finally the Amorim Special Award for Living Soils was attributed to the Moët Hennessy for the World Living Soils Forum - a two-day event held in Arles-en-Provence, in June 2022, that explored the role of soil health for sustainable fine wine production.

The Forum positions itself as the new high-level soil forum, that will be repeated every two years.

The highlights of the 2022 edition included 4 keynote speeches, 32 workshops, and 100 international speakers, including scientists, researchers, politics, NGOs, and experts from companies. 8 soil-conscious startups presented their projects. There were 1,000 participants, online and in Arles.

Amorim's Carlos de Jesus spoke at the event, explaining how cork and wine can jointly contribute to soil health.

Key statements made during the Forum included an observation by the WWF's Stuart Orr that "The biomes most impacted by climate change depend on freshwater, which is increasingly scarce," and another by Prince Albert II of Monaco: "To encourage positive innovation, we need to involve everyone working with the soils, so they see the benefit of this transformation."

Philippe Schaus, Chairman and CEO of Moët Hennessy concluded: "We will be proud to continue to be the catalyst of this movement and decide together the concrete next steps."

“We will be proud to continue to be the catalyst of this movement and decide together the concrete next steps”

Philippe Schaus, Chairman and CEO of Moët Hennessy



Italy's Suber Project wins three major international awards

The Suber Project - conceived and implemented by a team of industry experts led by Carlos Veloso dos Santos, MD of Amorim Cork Italia - is a revolutionary interior design project focused on ethical and environmental sustainability.

It has recently won three major awards – the Silver award in the 2022 New York Product Design Awards, the Golden Award in Australia's C-IDEA 2022 and a Gold award in the International Interior Design Awards 2022

The Suber Design Collection uses recycled cork, sourced from Amorim Cork Italia's ETICO cork stopper collection project, launched in 2011.

The Suber Collection is a sustainable design project, 100% produced in Italy using systems that are geared to optimise energy, and finished individually by skilled craftsmen. The surface of each Suber product provides a surprisingly velvety sensation to the touch.

The interior design products are created using CORE: a new composite material obtained by combining recycled cork granules with natural resins.

The collection is designed by Jari Franceschetto, founder of the AJF/design studio, who began working with Amorim Cork Italia in 2019.

Franceschetto explains that he aims to use CORE to create products which have simple shapes, reminiscent of nature.

The product from the collection that won a Silver award in the 2022 New York Product Design Awards, was CORBULA, which uses CORE to transform traditional peasant baskets into side tables of different heights, and storage compartments, for the home, workplace, or leisure areas.

Suber Cork's Second Life product line won the C-IDEA Golden Award 2022, one of Australia's most prestigious Design awards.

The selection process involved 37 countries around the world, and 48 judges joined the final international jury to select the winner.

The Circus seat/coffee table, designed by Jari Franceschetto, was also distinguished with the Gold award in the International Interior Design Awards 2022, established by Architecture Press Release, the online portal of the Architecture Awards and one of the leading global architecture press bodies.

In addition to these three awards, the Suber Collection was nominated for a 2023 Green Product Award, a competition that since 2013 has been distinguishing products and services, in terms of sustainability, innovation & design.

The product Acino received an honourable mention in the 2022 LOOP Design Awards, dedicated to Architecture, Interior, Product, Landscape, Photography & Video.



Amorim Cork establishes partnership with Les Rencontres Jean-Marc Quarin

Amorim Cork has established a partnership with Les Rencontres Jean-Marc Quarin - one of the wine industry's most exclusive encounters.

Jean-Marc Quarin is one of the world's most highly renowned wine educators and critics, acclaimed for his rigorous reviews. Based in Bordeaux, in the south of France, he runs the website (Quarin.com) and the Carnets de Degustations wine newsletter.

He lives in the Bordeaux wine region and closely follows the local soils, terroirs and vegetal cycles, establishing him as one of the world's most renowned experts in this field.

Les Rencontres are a privileged moment in the annual wine calendar, with the main session held in Lausanne, Switzerland in June, the Salon des Outsiders in Paris in November and the Rencontres Jean Marc Quarin de Bruxelles sur les Bordeaux, in December. The Salon des Outsiders is dedicated to lesser known high-quality wines.

The events are attended by wine professionals and media representatives and attract representatives from leading wineries in France and internationally.

The partnership between Amorim Cork and Les Rencontres offers a way to showcase the company's latest technological advances to a distinguished audience of producers and connoisseurs of some of the best French wines, which already places a high priority on sustainability.

Given Amorim's unrivalled sustainability credentials and the scientifically-proven benefits of natural cork stoppers, particularly evident for fine wines, this partnership is a perfect match.

Amorim Cork attended the December 2022 edition of Les Rencontres, with a presentation by its R&D manager, Paulo Lopes, who explained the vital role played by natural whole cork stoppers - and also proprietary technologies such as NDtech® and Naturity® in terms of eradicating sensory deviations - in maximising sustainability and securing the best technical conditions for fine wines, many of which are aged in the bottle for years, if not decades. Paulo presented scientific research that explains why a natural cork stopper offers the perfect environment for the wine's maturation, and clearly surpasses alternatives such as a plastic stopper, aluminium screwcap or micro-agglomerated stopper.

The 8th edition of Les Rencontres Jean-Marc Quarin will be held June 1-2, 2023 in Lausanne Palace.



O-I invites Amorim to global conference on wine glass bottles and sustainability

O-I – the world’s largest glass container manufacturer – organised a global webinar in January 2023, titled ‘Wine Glass Bottles: A Bright Future’.

Participants included many O-I clients, above all from the wine industry and also included mass market retailers, such as UK supermarket chain, Waitrose.

The conference was attended by 240 participants from Europe, USA, Mexico, South America, China, India and other Asian countries.

The session was dedicated to the topic “The sustainability of glass, the preferred packaging of wine drinkers, is sometimes called into question. What are glass manufacturers and their partners doing to address this issue?”

Moderated by wine communicator, Anne Burchett, the seven speakers included Amorim’s Carlos de Jesus who highlighted the role played by cork stoppers and their CO₂ and sustainability credentials.

The webinar kicked off with an interview with Melianthe Leeman, Global Marketing Director Wine & Spirits O-I and Adeline Farrelly, Secretary General of the European Container Glass Federation (FEVE), who provided an overview of how glass manufacturers such as O-I and other companies are implementing strategies to maximise sustainability.

This was followed by a presentation by Barry Dick BWS Global Bulk Wine Sourcing Manager for Waitrose & Partners, who talked about the viewpoint of a key wine distributor and how sustainability is an increasingly important concern for the retail industry and for consumers.

Diana Goff, O-I Global Foresights Manager, then talked about the consumer’s POV and the steps being taken by O-I to meet consumers’ expectations.

Three case studies were showcased, moderated by O-I’s Ernesto Ghigna: Amorim Cork (presented by Carlos de Jesus), The Carbon Trust (presented by Danielle Thomson), and Fondazione SOStain Sicilia (presented by winemaker, Patricia Tóth).

Overall, the webinar opened up the debate on the environmental impact of the different wine formats.

The discussion included the advantages of using natural products, in terms of sustainability. Cork stoppers offer a clear advantage given their negative carbon balance. Glass packaging is also superior to other formats, such as plastic bottles, since glass is a natural product, that is reusable, degradable and recyclable - ranking top three in the most recyclable materials.

Glass manufacturers are particularly interested in teaming up with cork stopper manufacturers to ensure the sustainability credentials of wine packaging.





Amorim participated in the SWR Global Conference on Wine Sustainability

Key panelists also included Waitrose & Partners, JancisRobinson.com and International Wineries for Climate Action (IWCA)

Amorim is one of the founding partners of the Sustainable Wine Roundtable (SWR), the world's leading independent membership organisation committed to advancing sustainability and collaboration in wine, which publishes sustainable wine news, podcasts with industry leaders and technical updates.

In February 2023, SWR organized an online Global Conference on Wine Sustainability, dedicated to the theme "How to turn climate mitigation and adaptation into a business opportunity."

The conference included panels on: Mitigation and adaptation in the vineyard; Winery impact reduction, from CO2 and water; Alternative packaging formats; Supply chain data; Sustainable transport; and Carbon offsetting vs. carbon insetting.

Speakers included representatives from entities based in the UK, USA, Canada, Europe, Latin America and Australia, including British Glass, the Wine Society, International Wineries for Climate Action (IWCA), The Porto Protocol, Waitrose & Partners, JancisRobinson.com, and the Sustainable Wine Growing Certification Program in Ontario, Canada.

The panel on carbon offsetting vs. carbon insetting was moderated by Toby Webb, Executive Director of the SWR, and the speakers were Carlos de Jesus (Amorim Cork), Dom de Ville (The Wine Society), Marta Juega Rivera (Alliance Wine) and Antonio Roade Tato (The Sustainable Trade Initiative).

Carbon insetting is the implementation of nature-based solutions, such as reforestation, agroforestry, renewable energy and regenerative agriculture.

It is therefore a more pro-active tool than carbon offsetting, since it not only helps attain carbon zero targets it also focuses directly on how to reduce direct emissions.

Carlos de Jesus explained how Amorim Cork has implemented carbon-insetting strategies which have a direct impact on the company's carbon footprint, while also offering independently verified certification of the negative carbon balance of its products, which can be used by its clients as valuable carbon offsets.

LIDL's Mystery Tasting campaign one of the winners in the Victoires du Liège 2023 awards

The e-commerce team of LIDL-VINS.FR won the 2023 Victoire du Liège award for the best digital initiative for its Dégustation Mystère (Mystery Tasting) operation.

LIDL-VINS.FR aims to innovate among wine distributors and has previously won several Victoire du Liège awards, including a prize in 2019 for its Parisian pop-up store.

The Victoires du Liège (Victories of Cork) awards, are organised by Rayon Boissons in partnership with the French Cork Federation (FFL) and Wine Paris & Vinexpo Paris.

LIDL's Mystery Tasting operation enables online customers to purchase a Mystery Tasting pack of six bottles. Customers are then asked to blind taste the wines and try to identify the region, domain, grape varieties and aromas.

The pack also includes a specially designed pack of cards for Q&A game about wine.

The other shortlisted candidates in the Digital Initiative section were Cdiscount, for its metaverse initiative, Schiever for its Burgundy project and Carrefour for its online cellar.

The award winners in the other categories were Leclerc for the Best Distributor Brand Initiative, Le Petit Ballon for the Best Merchandising Initiative, Leclerc for the Best Wine Fair Initiative, Auchan Roncq for the Best Sales Initiative, Intermarché La Teste-de-Buch for the Most Beautiful Wine Section, Jean-Luc Houdayer (Système U) for the Best Distributor of the Year and Carrefour and Match for the Business Social Responsibility award.



© Rayon Boissons

Amorim Cork America attended the 2023 Unified Symposium

Amorim Cork America attended the 2023 Unified Wine and Grape Symposium, that ran Jan 23–26, in Sacramento California.

The event included Winemaking and Grape Growing breakout sessions, with presentations on a wide array of topics.

The Unified Wine & Grape Symposium is an annual trade show and conference presented by ASEV and CAWG. It's the largest wine and grape conference in the USA featuring over 650 suppliers and attended by thousands of industry professionals every year.



The 2023 edition included a State of the Industry session, moderated by The Wine Economist's Mike Veseth.

Robin McBride of McBride Sisters Wine Company, provided a keynote speech and Arnulfo Solorio from Silverado Farming Company coordinated a new Spanish workshop.

The issues addressed in the breakout sessions included Growing future leaders, A new lexicon for wine, Vine resiliency, Vineyard automation, Sustainable business 360, new sensory methodologies, packaging strategies, and key trends and opportunities from across the globe.

Amorim Cork America had its own booth at the event, where it showcased Amorim's latest products.

Amorim Cork sponsored AA Viteno – the first Annual Meeting of Viticulture and Oenology Alumni of the Polytechnic University of Madrid

Amorim Cork was official sponsor of AA Viteno - the first Annual Meeting of Viticulture and Oenology Alumni of the Polytechnic University of Madrid, held on January 28 in Madrid.

The Polytechnic University of Madrid's Viticulture and Oenology course is the oldest course in this area in Spain.

The event included an Alumni award (the Juan Marcilla award) which was granted to Pedro Ballesteros Torres MW, a "Wine Tunnel" session in which alumni presented their wines, some already commercialized for many years, and a closing cocktail.

Amorim Cork sponsors leading Portuguese wine awards – Revista de Vinhos, Essência do Vinho, Revista Grandes Escolhas and Paixão pelo Vinho

Leveraging the intimate connection between the wine and cork sectors, Amorim Cork is official sponsor of Portugal's most prestigious wine awards.

The Best of the Year awards, attributed by the Revista de Vinhos magazine, were announced in a prize ceremony held in February in the Alfândega Conference Centre, in Porto.

The main winners included Pedro Silva Reis, Rui Sanches and Rubens Menin, with “Personality” awards, Susana Esteban as “Producer of the Year”, Rui Cunha as “Winemaker of the Year”, Vinha Negrosa 2019, as “Wine of the Year”, Năperõn as “Restaurant of the Year” and Paulo Morais as “Chef of the Year”.

Amorim Cork also provided stands for the trophies, made of black agglomerated cork blocks.

Amorim Cork sponsored the Essência do Vinho event (“Essence of Wine”), organised by the Revista de Vinhos, held in the Palácio da Bolsa, in Porto, on February 23-26.

The event included wine talks, workshops, wine pairings by respected chefs and tastings of over 4000 wines from more than 400 national and international producers.

The Revista Grandes Escolhas magazine announced its Best of the Year awards in a ceremony held in March, in Sangalhos.

The winners included ‘Murganheira Assemblage Távora-Varosa Grande Reserva Sparkling white 2005’, for Best Sparkling wine, ‘Anselmo Mendes Parcela Única Vinho Verde Monção e Melgaço Alvarinho white 2019’, for Best White Wine, ‘Kompassus Coleção Privada Tête de Cuvée Nature Bairrada Baga rosé 2017’, for Best Rosé Wine, ‘Casa da Passarella Vindima Dão red 2011’, for Best Red Wine, and ‘Kopke Porto 50 Years white’ for Best Fortified Wine.

In addition to the main awards a total of twenty Grandes Escolhas trophies were attributed during the event. Winners included Ricardo Morais, Amorim Luxury Group awarded Sommelier 2022 and Ana Mota, da Amorim Family Estates, awarded Viticulture 2022.



In addition to sponsoring the awards, Amorim Cork also provided the Grandes Escolhas trophies.

Amorim Cork also sponsored the Paixão pelo Vinho Awards, held in the Hotel Vila Galé Ópera, Lisbon, on March 25. This year's event incorporated a wine festival with 20 producers, who showcased over 200 wines.

A total of 125 awards were attributed in the Paixão pelo Vinho Awards, with 23 wines in the category of “Prestige” with a classification higher than 19; 92 wines in the category of “Excellence” with a classification between 18 and 18.9, and 10 wines in the category of “Escolha” with a good price/quality ratio.

Amorim Cork attended 29th Vinalies Internationales as a partner

Amorim Cork attended the 29th edition of the Vinalies Internationales, held in Bordeaux in early March. The event encompasses professional wine competitions in seven categories, created by the CEnologues de France. It aims to showcase the finest wines and terroirs from around the world.

The Vinalies competitions are among the most important and influential wine competitions in the world, offering a reliable source of recommendations and references.

The organisation is ISO9001:v2015 certified and is sponsored by three leading wine organisations: the OIV, UIOE, and is a member of VINO FED.

Amorim Cork is now an official partner of the event.

The Vinalies Revelation Palms spanned seven categories: white, red, rosé, sparkling, sweet wine, spirits, ciders and fruit wines. The winners of each category receive a Grand Gold. The other wines in the competition were eligible for Gold and Silver prizes.



The 2023 winners of the categories were Château Topoľčianky's Rizling vlašský vzh (white, Slovakia), Bodega Familia Cassone's Gran Obra Malbec 2019 (red, Argentina), Chateau Pigoudet's La Chapelle (rosé, France), Champagne Gérard Lassaigne's Blanc de Blanc (sparkling, France), Manns Wine Co.'s Solaris Shinano Riesling Cryo-Extraction (sweet, Japan), COFCO's Golden GreatWall VSOP Brandy·83 (spirits, China), and La Ferme de Billy's Fruity Cider (ciders, France).

2,234 wines from 38 countries from around the world were sampled at the competition.

The CEnologues de France also organize the Mondial du Rosé, whose most recent edition was held April 1-3, 2023 in Marseille.

AUGMENTED NEUTRALITY



XXI Century
supercritical technology



98% natural cork
composition



Low and consistent
O₂ transfer rate



Full **flavour protection**



-393g CO₂ / e per stopper



AMORIM CORK

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Xpür 