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HELIX SEALS THE FIRST NEW WINE BRAND TO LAUNCH NATIONALLY IN THE U.S.

Callie Collection unveils three new wines sealed with the innovative Helix closure.



helix

THE CALLIE COLLECTION WITH
HELIX TECHNOLOGY BRINGS A
USER-FRIENDLY, NATURAL AND
ECOLOGICAL PACKAGING

HELIX SEALS THE FIRST NEW WINE BRAND TO LAUNCH NATIONALLY IN THE U.S.

North American consumers overwhelmingly prefer cork stoppers

California's Callie Collection, a trademark and brand of Constellation Brands - the world's leading wine company - has chosen the innovative Helix closure, supplied by Port Cork America, to seal its collection of three wines - Pinot Grigio, Chardonnay and Red Blend.

Designed as a tribute to the beautiful California Central Coast, the Callie Collection is a "wine made for moments that stop time".

The Collection held its national launch on 7 March, at the La Sirena restaurant, in New York City, with actress Hilary Duff acting as Brand Ambassador. Speaking to the magazine Wine Spectator, Duff said that Pinot Grigio is her favourite wine: "What inspired me [about Callie Collection] was that it's really a love letter to California, so being a California girl, it felt like a perfect fit."

Callie Collection is one of the most talked about brands of the season and has been covered in magazines such as Wine Spectator, People, E News, Extra and The Cut.

Helix's unique resealability is marketed as one of the Collection's key attributes: "The innovative Helix technology makes it convenient to "twist to open" and "twist to close" a bottle of Callie. It's the sophistication of a regular cork without the corkscrew."

Callie Collection's Marketing Manager, Marissa Glennon, said she's delighted to launch the Collection with the Helix closure: "We're thrilled to offer our Callie Crew a truly unique and easy drinking experience with the innovative re-sealable Helix cork closure".

The pioneering Helix packaging solution is the fruit of a partnership between Amorim and O-I, the world leaders of the cork and glass packaging industries. It's the result of a €5 million R&D investment, and combines a glass bottle with an internal thread finish and an ergonomically-designed cork.

Helix stoppers offer the full advantages of cork, including the hallmark "popping" sound, while dispensing with the need for a corkscrew.

Antonio Amorim, the President and CEO of Amorim Group, commented: "We couldn't be happier to work with the largest wine company in the world in bringing the Callie Collection to U.S. consumers with such a technologically-advanced wine packaging solution."



Sergio Galindo, president of O-I North America, added: "The Callie Collection with Helix technology brings a user-friendly, natural and ecological packaging solution that offers consumers a new wine drinking experience."

Helix is already available across 4 continents, with more than two dozen brands using this revolutionary product - in Portugal, Spain, France, Italy, Austria, South Africa and the U.S.

The Callie Collection is the first new wine brand to launch nationally in the U.S. with the innovative Helix closure. In late 2016 California's Bronco Wine Company, the fourth largest US wine producer, also adopted Helix for its existing range of Red Truck wines.

The Helix solution - which has been hailed as one of the greatest wine packaging innovations of the twenty-first century - has so far garnered seven major international awards, including the "New Technology" prize in the Innovation Challenge Lucio Mastro-Berardino awards, in Milan, Packaging Oscars in Paris and Milan and Best Green Launch, in the 2015 Green Awards of the London magazine, Drinks Business.

Wineries are attracted by a closure that combines cork's impeccable sustainability credentials, with the convenience of a resealable solution that can be opened and closed anytime, anywhere, without the need for a corkscrew.

These qualities make it particularly attractive in fast-growing wine markets such as the U.S., where consumers place a premium on quality, sustainability, modernity and convenience.

AMORIM'S NDTECH CORKS ADOPTED BY DOMAINE LAROCHE FOR ITS CHABLIS PREMIER CRU AND GRAND CRU WINES

Domaine Laroche - which won the "French Wine Producer of the Year" award in The International Wine & Spirit Competition (IWSC) in 2014 - has decided to adopt Amorim's NDTech corks for its Chablis Premier Cru and Grand Cru wines.

Domaine Laroche maintains extremely rigorous quality control specifications, based on systematic control of all products used in the winemaking and bottling process, using more stringent standards than the standard quality control techniques used in the industry.

Grégory Viennois, Domaine Laroche's Vineyard and Wine Director explained that "When the essential goal is to enable the wine to uphold its purest expression in the consumer's glass, one cannot accept that it is spoilt or deteriorated by an inadequate closure".

The concern to guarantee maximum possible quality in the sealing of its wines, motivated Domaine Laroche's decision taken in 2015 to seal all its wines with cork, ten years after deciding to use aluminium screwcaps. All vintages since 2013 have been sealed with cork stoppers.

NDTech corks will be used for Chablis Premier Cru and Grand Cru vintages from 2015 onwards.

Amorim's development of the path-breaking NDTech individualized quality control screening technology for natural cork stoppers reinforced Domaine Laroche's decision to use cork stoppers, since it provides the world's first natural cork with a non-detectable TCA guarantee*.

"When Amorim offered us this new NDtech solution, we immediately saw the interest for our wines in using natural cork stoppers with a non-detectable TCA guarantee," explained Viennois. "Our key goal is to ensure perfect protection of our wines. We both share this core objective".

When Domaine Laroche decided to use cork stoppers for all its wines in 2015, Viennois explained that this is because this will enable wines to age correctly in the bottle due to micro-oxygenation. "We need oxygen to remain alive. For wine it's the same. It's all a question of quantity and timing. With good cork selection we have a good permeation of oxygen, which enables the wines to evolve, but slowly. I think that's why we like to open old wines. There is a new combination of molecules and we have new aromas and the incredible mystery of ageing in the bottle."



The use of cork stoppers is integrated within Domaine Laroche's wider commitment to sustainability and the environment, including a strong commitment to bio-diversity, and agro-biology.

Restructuring a vineyard is a 30-year project, i.e. the work of a generation.

Amorim shares a similar long-term vision for the cork industry, where the average life of a cork oak tree is 200 years and harvesting of the cork from each tree takes place every 9 years.

"Our approach to vine growing is based on a series of simple, coherent steps aimed to create a balanced approach for vines, by taking into account the future of our profession," concludes Viennois. "This is a matter of common sense. We feel that we share these strong values with Amorim."

*releasable TCA content below the 0.5 ng/L quantification limit; analysis performed in accordance to ISO 20752.

ASIA AND NORTH AMERICA ARE DRIVING GROWTH OF WINE IMPORTS

2017 IWSR/Vinexpo report identifies key wine market trends until 2020

The 2017 IWSR/Vinexpo annual report on the global wine market - considered to be the most comprehensive survey of its kind - identifies several key wine market trends until 2020, including the growing strength of the Chinese market, fast growth of wine exports from France, Italy and Spain and an increasingly marked preference amongst consumers for quality over quantity in several markets, including the UK.

Global consumption of still and sparkling wines is forecast to increase in volume by 1.9% between 2016 and 2020, primarily due to +12.7% growth in the Asia Pacific and +3.9% growth in the American continent.

One of the most striking findings is that China will surpass the US as the world's biggest wine importer, in volume, due to a huge 79.3% growth.

Although not directly analysed in the report, these trends are likely to lead to reinforced use of cork, because the fastest growing export markets have a high percentage use of cork closures and the preference revealed for quality over quantity in several markets has consistently been shown to benefit cork stoppers.

In the US - the world's biggest wine consumption market - the market share of cork-sealed wines has grown significantly over the last 5 years and now stands at 61%, and according to recent market research 94% of wine consumers prefer natural cork stoppers.

A recent survey of Chinese wine consumers by CTR Market Research, revealed that 85% of respondents believe that cork-sealed wines have high quality and 84% said they would prefer wines with natural cork stopper as closure when purchasing wines.

Market analysis throughout the world has consistently shown that consumers identify cork with quality, prefer cork for higher quality wines and are willing to pay a premium for cork-sealed wines.

Since 2010 cork closures have recorded significant growth in terms of overall sales and market share. Natural cork continues to be the most popular and highest quality wine closure, with almost seven in every ten bottles worldwide now finished with cork.

The IWSR/Vinexpo report - which covers still wine and sparkling wine consumption trends across 45 countries from 2010 to 2020 - revealed that French, Italian and Spanish wines are the world leaders in terms of export value.



Photo credits: Philippe Labeguerie / Jean-Bernard Nadeau

Exports of French wines have grown by +9.5% since 2010, and were worth US\$ 22.227 billion in 2015 - representing 28.5% of global wine exports.

Wine exports from Italy and Spain have grown even faster - with 17.6% and 21.7% growth respectively, now representing 16% and 8.2% of global wine exports.

Australian wines have grown by 2.1%, and fell from third to fourth place over this period.

Europe's global market share is falling due to higher growth in Asia, America, and Africa. In 2010 Europe was responsible for 64% of still wine consumption, and 80% of sparkling wine consumption, which is forecast to fall to 59% and 76% respectively by 2020.

China is the fastest-growing market by volume, with forecast growth of 19.5% between 2016 and 2020, when it will represent 7% of the global wine market - the fifth largest market in volume.

As well as becoming the world's biggest wine import market in volume by 2020, due to 79.3% growth of wine imports, in terms of sales, China will replace the UK as the world's second most valuable import market.

By 2020, sales of still and sparkling wine in China will rise to US\$ 21 billion, whereas sales in the UK will fall from US\$ 15.8 billion in 2015, to US\$ 15.5 billion in 2020.

The US remains the world's single biggest wine market in terms of total consumption and import sales, and by 2020 will be the world's second biggest import market in volume, following China. The US will also record significant growth of wine consumption, with forecast 4.9% growth in this period, rising to 13.5% of the global wine market in volume by 2020.

The US wine industry also continues to record significant growth of exports. US wine exports grew by 15.2% between 2011 and 2015, ranking the country as the world's sixth largest wine exporter. Further growth is expected by 2010 and in 2017 the US is expected to surpass France (3rd) and Italy (4th) as the second largest wine supplier to the UK.

All this is good news for cork stoppers, since the fastest-growing wine markets - in terms of overall consumption, and imports and exports - reveal a clear preference for cork.

These trends are expected to continue to power significant growth for Corticeira Amorim, the world's leading cork producer, which topped 3 billion cork stoppers in 2010, surpassed 4 billion in 2014, and continues to record rising sales in the world's key wine markets.

VINEXPO
THE WORLD OF WINE & SPIRITS
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BORDEAUX



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MASTER SOMMELIER DORIAN GUILLON WINS 2016 AMORIM TASTER OF THE YEAR AWARD

Dorian Guillon, 31-year-old assistant head sommelier at The Dorchester in London, has won the second edition of the Amorim Taster of the Year award - created in 2015 in the context of a unique sponsorship agreement signed between Corticeira Amorim and the Court of Master Sommeliers.

Guillon recorded the highest score in the Tasting exam of the rigorous Master Sommelier exams run by the Court of Master Sommeliers, competing against over forty other candidates.

He said he was delighted with the award, while modestly adding, "Truthfully, I don't think I am the most skilled taster, but I have worked a great deal on it and on the way made plenty of mistakes, which have taught me a lot. It's such an honour for me to receive this prize from Amorim. Everybody who undertakes the exam knows that the tasting is a very challenging section."

Guillon began his sommelier career in 2012 at the Michelin two-star Dinner by Heston Blumenthal in Knightsbridge, and then moved to the three-star Alain Ducasse at The Dorchester in Park Lane in May 2014. He also received his Advanced Certificate from the Court of Master Sommeliers in 2014.

His main previous award was as winner of the first edition of Wines of Portugal Wine Quest competition, designed to expand awareness of Portuguese wines amongst the UK's top sommeliers.

Founded in 1977, the Court of Master Sommeliers is the premier examining body for Sommeliers worldwide and regularly runs examinations for students globally, with only 220 sommeliers around the world entitled to use "MS" after their names.



WINE DRINKERS PREFER GLASS BOTTLES AND CORK CLOSURES

The trinity of wine, glass and cork dates back centuries, based on the fact that this combination preserves the quality and taste of the wine and also because it fosters sustainability.

Wine can be packaged in alternative containers - including cans, boxes, pouches and plastic bottles - and it can be sealed using artificial closures - including aluminium screwcaps and plastic stoppers - but market research consistently demonstrates that wine consumers prefer glass and cork as the premium packaging combination.

A recent SurveyUSA poll revealed that 95% of US wine drinkers prefer wine packaged in glass bottles.

The main reasons identified for this preference are quality (81% of all wine drinkers) and taste (80%).

The strong sustainability advantages of glass are particularly valued by Millennial wine drinkers, with 61% stating that glass wine bottles are the most sustainable solution.

In relation to these findings, Lynn Bragg, president of the Glass Packaging Institute, stated "Millennial consumers strongly believe that glass containers are one of the most likely packaging choices to protect them from chemicals leaching into beverages, and a best packaging option to lock-in freshness without using preservatives."

The overwhelming preference for glass bottles is complemented by an equally clear preference for cork closures amongst wine consumers, including Millennials.

A recent article in The Atlantic magazine, entitled "How Millennials (Almost) Killed the Wine Cork", suggested that although Millennials were initially keen to try out alternative closures, as part of a wider attraction to try out new trends, they have shifted strongly back in favour of cork, in particular due to its quality and sustainability credentials.

Recent market research by Nielsen Scanning Statistics has revealed that US consumers associate cork with higher quality wines and are willing to pay a US\$ 3.80 premium for cork-sealed wines.

Between 2010 and 2016, cork finished wines enjoyed a 42% increase in US sales compared to a 13% increase for wines using alternative closures.

Another recent study by the American Association of Wine Economists revealed that for Canadian consumers the type of stopper is perceived as a key indicator of both a wine's quality and its eco-friendliness and thus has a major impact on purchase decisions.

These findings for the North American market confirm recent market research that has consistently shown that over 85% of wine consumers in other key world markets - such as France, China, Italy and Spain - overwhelmingly prefer cork, as an integral part of the wine and spirits experience.

Wine consumers' clear preference for glass bottles and cork closures suggests that the famous trinity of wine-glass-cork will go from strength to strength over coming years.



STUDIES CONFIRM THAT CORK OAK FORESTS ARE ACTIVE CARBON SINKS

Two recent studies have demonstrated how cork oak forests function as active carbon sinks and promote environmental sustainability.

The conclusions of the study, "A carbon footprint simulation model for the cork oak sector"* demonstrated that the cork sector is a carbon sink and that the quantity of CO₂ sequestered is much greater than the quantity of the sector's greenhouse gas emissions. "This fact highlights the importance of the cork oak forests for the mitigation of climate change since the sequestered carbon is not released into the atmosphere and remains stored for a long time, considering that cork oaks are long-lived trees," states the study.

The study also suggested that the soil of the cork forest may be responsible for further carbon sequestration which could be studied in subsequent research.

Future actions for improvement in order to decrease the carbon footprint of the entire cork sector were also envisaged, based on the finding that a 10% reduction in the emissions from the agglomeration and transformation industries - substituting transport trucks by more recent ones - and a 10% reduction in cork products reaching landfill end-of-life destinations would reduce the entire cork industry's carbon footprint by 10%.

A complementary study conducted by a team of researchers from the Centre of Forest Studies the Portuguese Higher Institute of Agronomy (ISA) in Lisbon, provided further confirmation that the cork oak tree is an active carbon sink.

Over the last seven years, data has been collected at fortnightly intervals from a 22-metre high tower in a cork oak forest in Coruche (Santarém) and the data has been used to measure exchanges of CO₂ and water, between the terrestrial ecosystem and the atmosphere.

It has been possible to quantify the carbon sequestration ability of the cork oak forest in Coruche, and it has been found that for each ton of cork produced, cork oak trees sink 73 tons of carbon dioxide, i.e. one hectare of cork oak forest can sequester 14.7 tons of CO₂ per year.

The Coruche forest is a best-case scenario, because it is a certified cork oak forest that complies with the principles of good forest management, grows in good soil and has climatic conditions without excessive water shortages in the summer.

The records also showed that because of their deep roots, making it possible to extract water from deep underground, cork oak trees are amazingly resilient even in years of drought. For example in the drought year of 2012, CO₂ sequestration was not significantly affected.

The ISA's researchers also added a very important finding that confirms cork's sustainability credentials: cork harvesting has a very limited impact on the ecosystem's carbon sequestration capacity, thus proving the extraordinary resilience of the cork oak both in terms of adaptation to climate change and the effects of human management.

The study explained that cork oak trees also have an amazing ability to store carbon dioxide in their tissues, leaves, wood and roots, which can be released if the ecosystem becomes unbalanced, thus serving as a barrier to climate change.

The cork oak is the dominant tree species in Portugal, covering about 23% of Portugal's total forest area and responsible for 54% of global cork production (contributing 34% of total Portuguese forest exports).

For these and other reasons, at the end of 2011, the cork oak (*Quercus suber*) was unanimously classified by the Portuguese parliament as Portugal's National Tree.

** study by Martha Demertzi, Joana Amaral Paulo, Luís Arroja and Ana Cláudia Dias researchers with the University of Aveiro's Centre for Environmental and Marine Studies (CESAM), and of Center of Forest Studies (CEF), of the Superior Institute of Agronomy (ISA), Lisbon*



AMORIM SUSTAINABILITY AWARDS ANNOUNCED DURING DRINKS BUSINESS GREEN AWARDS

Alexander Valley's Jordan Vineyard & Winery, and the California Sustainable Winegrowing Alliance (CSWA) were the winners of the 2016 Amorim Sustainability Awards in the categories of wine, spirits and generic organization, respectively.

The Amorim Sustainability Awards were announced during The Drinks Business Green Awards, now in their seventh edition, held on 14 November, at The Ivy Club in London.

Amorim sponsors the sustainability awards and provides cork frames for the certificates for all categories of the DB Green Awards.

Sponsoring these awards is integrated within Amorim's broader commitment to sustainability, including the fact that choosing the right wine packaging and closure is one of the key concerns for ensuring sustainability.

Cork closures can make a vital contribution to wineries' sustainability policies, given cork's impeccable quality and sustainability credentials.

Patrick Schmitt, editor-in-chief of the Drinks Business, stated, "Once more, the winners highlighted that it's no longer enough to focus on greening just one area of a business, and those companies that did well had considered the sustainable nature of all aspects of their operations – whether that's energy use and generation, water use, waste treatment, recycling rates, transport types, packaging weights and, importantly, how they actually benefit their surroundings, socially and environmentally."

He concluded: "Producing drinks sustainably has become a must for any business that plans to succeed in the long term. I've noticed fellow writers, as well as drinks buyers, looking much more critically at how products are made and shipped. Such people are quick to lambast the wasteful and socially irresponsible; and consumers aren't exactly forgiving either..."

Jordan Vineyard & Winery – winner of the Amorim Sustainability Award for Wine – has three-quarters of its vineyards dedicated to natural habitat and uses state-of-the-art technology to reduce, reuse and recycle, including energy-efficient "cool roof" warehouse doors, LED lighting, solar panels and waste water reclamation systems.

Information disclosed during the event revealed that these collective measures have helped decrease Jordan's carbon footprint by 24% from 2007 to 2011, the equivalent to planting 74 acres of pine trees. The judges said that the winery is "a really good example of how innovation is being used to dramatically reduce a winery's impact on the environment – it was effective, measurable and appealed to our geeky side."

The runner-up in this category was drinks giant Pernod Ricard, which has implemented a major sustainability plan in its wineries in Australia, New Zealand, Spain, California, Argentina and China, including renowned brands such as Campo Viejo and Jacob's Creek.

Austrian company Destillerie Farthofer – winner of the Amorim Sustainability Award for Spirits – only uses organic raw materials for the production of its spirits and has achieved energy self-sufficiency through its cultivation of elephant grass. The distillery also runs a WWF bird life project in its own forest and grows its own organic grain. The judges commented that it's "a family business that is in touch with the soil, community centric, and has real personality."



The California Sustainable Winegrowing Alliance – winner of the Amorim Sustainability Award for a generic organization - promotes sustainable grape growing and winemaking practices throughout California and recently released the 2015 California Wine Community Sustainability Report; as well as organizing the California Green Medal: Sustainable Winegrowing Leadership Awards.



CALIFORNIA SUSTAINABLE WINEGROWING ALLIANCE

Since the CSWA's launch in 2002, over 2,000 California vineyard and winery organizations have participated in its self assessment programme. The number of Certified California Sustainable Winegrowing entities has grown to 665 vineyards, representing 106 wineries responsible for 64% of all cases of wine produced in California.

The other shortlisted organizations in this category were Jordan Vineyard & Winery, La Motte, Pernod Ricard Winemakers, Vilarnau Cava and Yalumba.

Allison Jordan, executive director of the CSWA said that it was a great honour to receive the Amorim Sustainability Award. "With California as the fourth largest wine region in the world, we hope the scale of this accomplishment will help us realize our vision of vibrant businesses, stronger communities and a healthy environment."



AMORIM RECEIVES ISO 50001 CERTIFICATIONS

Amorim's leading still and sparkling wine stopper production units, and Amorim Top Series S.A., which provides premium capsulated cork stoppers for the spirits industry, have recently been awarded ISO 50001 certifications for their energy management systems.

All units are involved in the production of cork closures, and this latest certification reinforces Amorim's offer in this field.

The ISO 50001 Energy Management standard is designed to help promote energy efficiency in organizations, which will thereby enable them to save money, conserve resources and tackle climate change.



Cork is a sustainable product, and due to its unique insulating properties is itself used in many energy management applications.

As the world's leading cork producer, Amorim places a major priority on sustainable production methods across all business units, including efficient energy management systems.

This latest certification is a source of great satisfaction for the company and further confirmation of Amorim's commitment to fostering sustainability and environmental protection.



WORLD-RENOWNED DESIGNER LARS BELLER FJETLAND – “IT’S TRULY REMARKABLE THAT A WINE STOPPER CAN KEEP A TIGHT SEAL ON A WINE BOTTLE FOR OVER A HUNDRED YEARS.”

Norwegian designer Lars Beller Fjetland, who recently designed the Porto and Lisboa cork tiles for the award-winning Beller collection, by Spinneybeck, explains that the key thing that fascinates him by cork is the fact that it acts like a 100% natural “very dense memory foam”.

“It always bounces back to its original form after being subject to mechanical pressure”, he says. “This unique trait is a result of its iconic hexagonal cellular structure that also gives the material the ability to store energy. It is truly remarkable that a wine stopper can keep a tight seal on a wine bottle for over a hundred years.”

The designer has been interested in cork for many years and was initially contacted by Roger Wall, president of Spinneybeck, because of his previous work with this unique raw material.

Spinneybeck planned to develop tailor-made acoustic products and wall coverings, which is why they were interested in producing a new line of cork tiles.

“I knew from previous experiences that cork could be an excellent fit”, explains Beller Fjetland.

“The idea of using moulded cork as the starting point for a series of acoustic tiles came to me after visiting Amorim Cork Composites later that year. It was amazing to see the sheer scale of the Amorim operation and to see the entire process from the harvesting of the cork to the packaging of finished consumer products. I was especially curious about the moulding process, which eventually led to the idea of a series of wall-mounted tiles.”

He says that cork’s impeccable sustainability credentials was another key attraction since he says that he tries to incorporate innovation and sustainability into all of his projects: “The amazing thing about cork is that it’s fully compatible with mass production in

most of its forms, and I am convinced that we are going to see a lot of new and innovative uses for this material in the future”.

The two new collections are inspired by Portugal’s two main cities – Lisboa and Porto.

He says that the Lisboa series was inspired by the unique city plan of Lisbon’s Baixa area, in downtown Lisbon and was also influenced by the works of the Brazilian architect, Oscar Niemeyer.

The Porto tiles are inspired by industrial surfaces and architecture in the city of Porto, ranging from factory ceilings and corrugated steel roofs to folding doors and rusty shutters.

“I must admit that I have fallen in love with Portugal, with its stunning nature, exquisite food and generous people”, he concludes. “Naming the collections after the two largest cities in this great country was perhaps the easiest decision I have made so far in my career.”



CORK FROM AMORIM TO BE USED IN ANOTHER SPACE MISSION

Although the mainstay of the cork industry continues to be the production of cork stoppers for the wine and spirits industries, cork is also used in an increasingly diverse range of applications, from the home to outer space!

Cork bark is the natural protective layer of cork oak trees, and given cork's unique properties, including its compression and thermal protection capacity, it is also regularly used in space missions.

Amorim's P50 ablative thermal solution will now be used in next-generation launch rockets from United Launch Alliance (ULA) using composite primary structures supplied by Ruag Space.

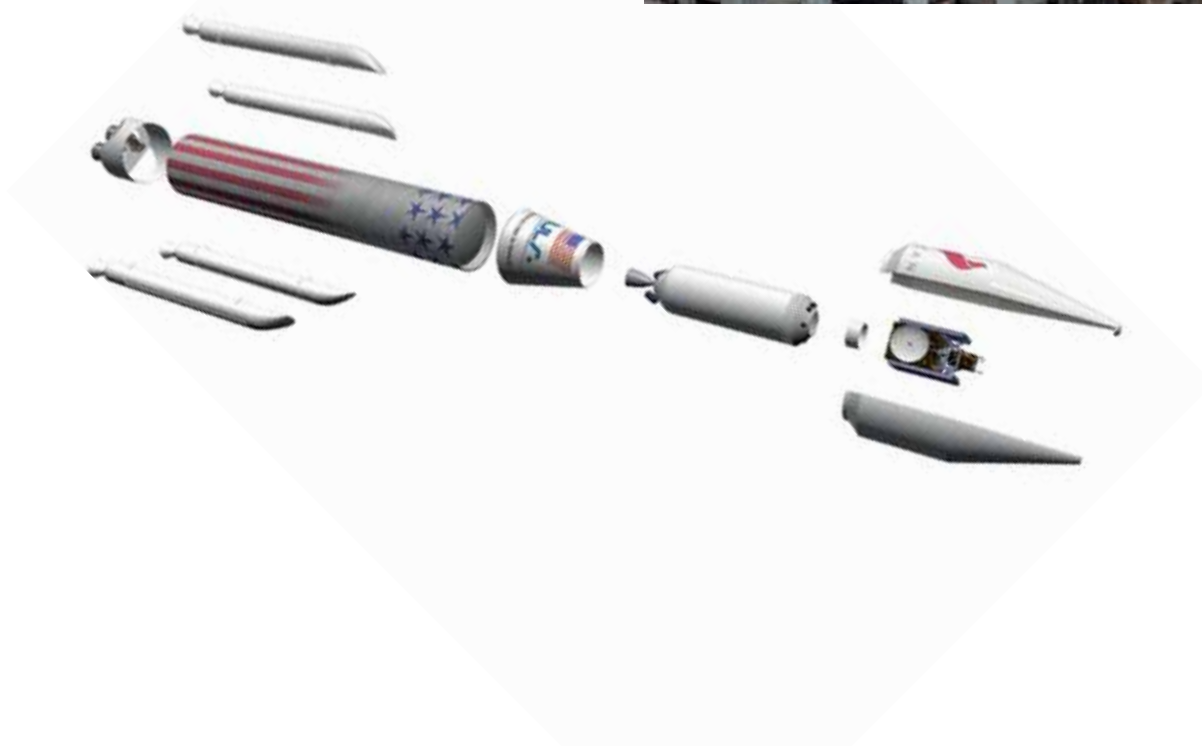
The new Vulcan launch rockets will replace existing Atlas and Delta Launchers, that currently use Amorim's P50 ablative thermal solution.

Compressed cork provided by Amorim will be positioned over the launcher's layup and a final layer of cork will then be arranged over the outer skin of the cylindrical section. Bonded on the outside skin of the fairing's composite sandwich, the cork will protect it from aerodynamic frictional heat generated on the fairing's exterior.

After clearing Earth's atmosphere, the fairing is separated and jettisoned from the launch vehicle, thus permitting the later separation of the spacecraft for entry into orbit.

This latest application is further evidence of cork's tremendous potential for future use in a wide range of different sectors.

As the saying goes: "Watch this space!"



NIKE INCORPORATES CORK SOLES IN LIMITED EDITION FOOTBALL BOOTS DEDICATED TO ITALIAN FOOTBALL PLAYER AND WINEMAKER, ANDREA PIRLO

Nike has produced an exclusive limited edition of football boots - Nike Tiempo Pirlo - dedicated to the 37-year old Italian professional footballer, who plays for New York City FC and the Italian national team, and is also a great wine lover and owner of the Pratum Coler winery in Italy.

The burgundy-coloured boots pay tribute to Pirlo's love of wine, and befittingly include unique cork insoles, stamped with the words "Aged Since '94" in metallic gold – in tribute to the year when Pirlo began his career.

The boots have four gold stars on the heel counter (similar to Pratum Coler's logo) recording Italy's four World Cup titles, and feature the Italian flag on the lace aglet. They are packaged in a box similar to a bottle of wine.

Pirlo's passion for winemaking dates back to his childhood years when he harvested grapes at local vineyards in Flero, in the province of Brescia, Lombardy.



Cork insoles are an increasingly popular option for footwear, because of the multiple advantages they offer - including odour absorption, decompression, breathability, resistance to temperature variations and shock prevention.

The next time a cork is popped in celebration of a crucial goal, it may well have been scored by a player using a cork insole!



Stop time



Central Coast
CALLIE
COLLECTION

WINE MADE FOR MOMENTS THAT STOP TIME



Introducing Callie Collection, a love letter to California's Central Coast. With a unique resealable cork, these elegant and delicious wines are easy to enjoy—just twist to open and twist to close.

Please enjoy our wines responsibly. © 2017 Callie Collection, Geyserville, CA



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