



| Technical Specs | TEC 42 | TEC 37 |
|-----------------|---|------------|
| Length (mm) | 41,9 ± 0,5 | 36,9 ± 0,5 |
| Diameter (mm) | 21,9 ± 0,3 | 21,9 ± 0,3 |
| Weight (g) | 7,6 ± 0,3 | 6,6 ± 0,3 |
| Composition | Blend of thermoplastic elastomers conforming to EU regulation for direct food contact | |
| Certifications | EU for use in direct food contact | |
| Intended use | Still wines. Not suitable for pasteurised wines | |

Tec is a high performance synthetic closure designed to protect quality wines over the years.

Tec is the ideal solution for premium reds and whites that need some years of bottle fining before they may reach their optimum maturity.

Thanks to its structural characteristics and the use of technologically advanced materials **Tec** is able to offer outstanding performances.

Highly uniform cell structure for consistent mechanical performances over time.

Low radial force decay for lower ageing variability from bottle to bottle. High oxygen barrier to protect wines from oxidation. **Tec** features O₂ permeability levels amongst the lowest in the wine closures industry.

Low flavour scalping thanks to its closed cell structure and its sealed top and bottom basis, without open cell structure in direct contact with wine.

Tec is made from materials with the highest level of neutrality thanks to the minimisation of low molecular weight components, the most volatiles, so that the wine's aromatic structure is kept unaltered in time.

| Technical Performances | TEC 42 | TEC 37 |
|--|-----------------------|-------------------------|
| Maximum storage and transportation temperature - Head space pressure at bottling ≤ 1 bar (14,5 psi) at 20° C (68° F) | | |
| Bottle bore Ø17,5 mm and fill height 70 mm | 40 ± 3° 104 ± 5° F | 42 ± 3° 107,6 ± 5 F |
| Bottle bore CE.T.I.E. GME 50.2 Ø18,5 mm and fill height 63 mm | 40 ± 3° 104 ± 5° F | 40 ± 3° 104 ± 5° F |
| Bottle bore CE.T.I.E. GME 50.2 Ø18,5 mm and fill height 55 mm | 35 ± 3° 95 ± 5° F | 38 ± 3° 100,4 ± 5° F |
| Extraction force (kgf) 24h after bottling - Head space pressure at bottling ≤ 1 bar (14,5 psi) - Test method according to ISO 9727 | | |
| Bottle bore Ø17,5 mm at 6°C (42°F) | 30 - 40 | 30 - 40 |
| Bottle bore Ø17,5 mm at 18°C (65°F) | 30 - 40 | 30 - 40 |
| Bottle bore CE.T.I.E. GME 50.2 Ø18,5 mm at 6°C (42°F) | 25 - 35 | 25 - 35 |
| Bottle bore CE.T.I.E. GME 50.2 Ø18,5 mm at 18°C (65°F) | 25 - 35 | 25 - 35 |
| Oxygen transfer rate at 23°C (73°F) at steady state (cc/atm/day) | 0,0017 ± 0,0005 | 0,0034 ± 0,0005 |
| Radial force decay in time at 23°C (73° F) | | |
| 1 week after bottling to 1 year | -25% | -25% |
| Chemical inertia -mg of substance in 1 kg of food | | |
| Overall migration (mg/kg) | | |
| in 50% hydro alcoholic solution for 10 day at 60°C | < 6 | < 6 |
| in acetic acid solution for 10 days at 60°C | < 6 | < 6 |
| Colour migration | | |
| minimum transmittance value (400 and 700mm) | > 98% | > 98% |