GF • CORK

Technology that preserves wine excellence

Specialists in cork stopper manufacturing

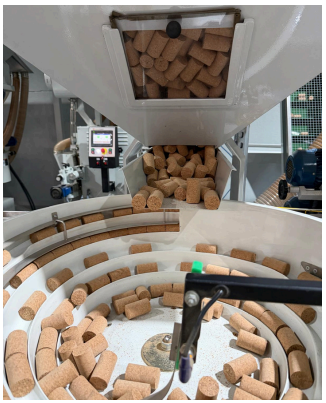
Founded in 1989, GF Cork has more than 35 years of experience and began its activity producing natural cork stoppers, following the tradition and know-how of an industry with deep roots in Portugal. However, aware of the sector's evolution and the new market demands, about two decades ago we invested in the production of micro-agglomerated, technical, and sparkling corks, strengthening our position as a reference partner in sealing still wines, sparkling wines, spirits, beer, and cider.

Today, GF Cork is a global company, with more than 90% of its production destined for export. We work in close partnership with wine producers and distributors across various markets, bringing the quality of Portuguese cork to the entire world.









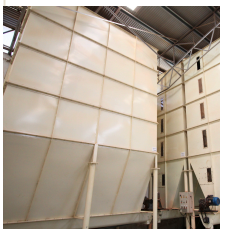


Production flow

Raw material reception

Milling

Drying and storage



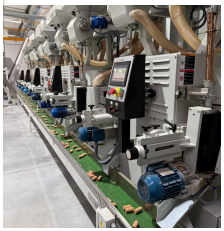
Sterilization

Corklean by Granflex®

Moulding

European Patent Office

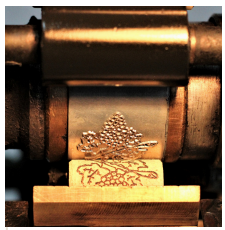
Rectification



Desinfection and washing

Visual inspection

Printing



Packaging and shipping

Innovative patent holder in the moulding process

After a rigorous research process in the field of mechatronic engineering, we developed an innovative system for manufacturing cork stoppers through individual molding, patented in 2013.

This exclusive technology enables the production of corks with superior mechanical properties, namely:

- **Improved torsional resistance** – preventing unwanted deformation during extraction;
- **Enhanced recovery capacity** – ensuring a perfect fit to the bottle neck;
- **High sealing performance** – guaranteeing effective closure and preservation.

Our proprietary molding system gives GF Cork a unique competitive edge, enabling the creation of high-performance corks crafted with precision to meet the exacting standards of the global wine industry. This exclusive, disruptive technology positions GF Cork at the forefront of innovation, setting a new benchmark for quality and performance in the market.

Patent Registration T02012A00956
by European Patent Office

European Patent Office

Corklean by Granoflex

Continuing **our commitment to quality and food safety**, we have developed an advanced sterilization process designed to ensure TCA-free corks with complete sensory neutrality, eliminating any risk of contamination.

The result of rigorous research, this system provides deep and effective sterilization, removing microorganisms and undesirable volatile compounds without compromising the natural properties of the cork.

As a result of this innovation, we launched the **Corklean by Granoflex** brand — synonymous with **TCA-free corks and zero sensory impact**. It guarantees full preservation of the aromatic profile of beverages.

Ensure quality throughout our process

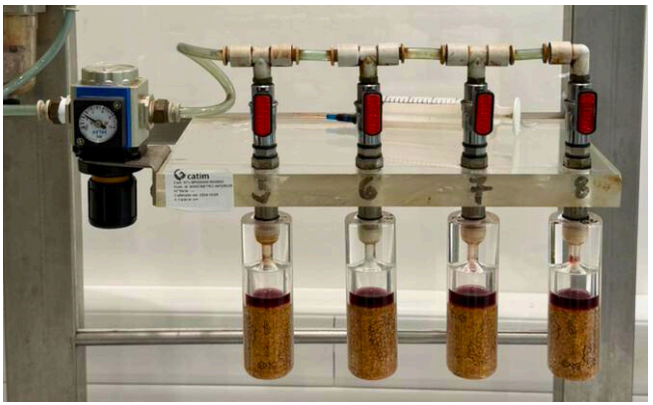
Quality control is carried out at every stage, from the reception of raw materials, through the production process, to the final product, with workers playing an active role in this monitoring.

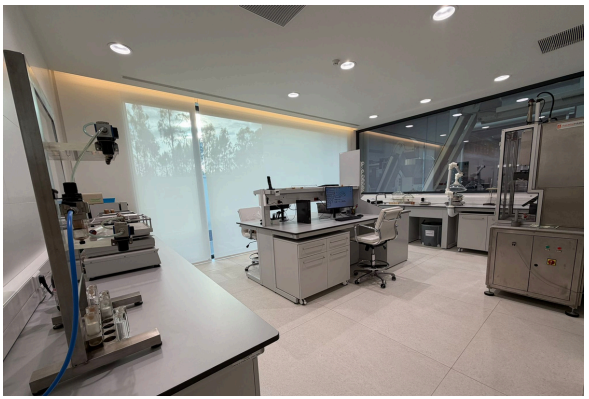
Controls are implemented as far upstream in the production flow as possible, and results are immediately recorded in the information system, making them available to the entire team in real time.

Our laboratory is fully equipped with all the instruments commonly employed in the cork stopper industry, and works in partnership with the Cork Technology Centre (CTCOR). Every procedure of our laboratory is performed accordingly with the ISO norms for the sector, including the sensory analysis.

SYSTECODE PREMIUM
CELIEGE
EUROPEAN CORK CONFEDERATION

SYSTEM CERTIFICATION
ISO 9001
SGS





Our corks stoppers are named by categories

The raw material used in the production of our corks is carefully selected and milled in different particle sizes.
The Granoflex cork stoppers are differenciated by the size of cork granule.

Microagglomerated cork stoppers

ExtraThin
G1
0.5mm to 1mm

Thin
G2
1mm to 2mm

Mix
G12
0.5mm to 2mm

Standard
G3
2mm to 3mm

Get to know our cork stoppers

Microagglomerated

G1

G2

G3

Bartop

G12

Twintop 1+1

G1

G3

Sparkling

G2

0+1

0+2

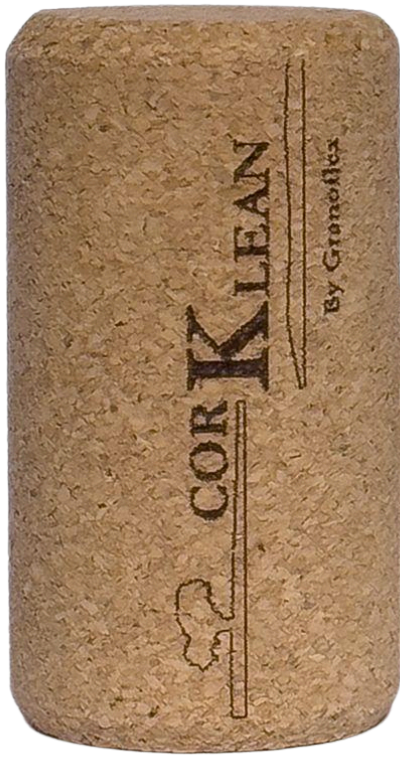
Microagglomerated cork stoppers

Microagglomerated cork stoppers are produced entirely from cork granulate obtained through the utilization of by-products from natural cork processing.

Manufactured through compression moulding, these stoppers offer an efficient and functional sealing solution. With a **uniform appearance**, they serve as an excellent alternative to natural cork for wines with a shorter shelf life.

Recommended for:
young wines, still wines, and wines intended for consumption within 5 years under proper storage conditions.

Granulometry: G1, G2, G3



Bartop cork stoppers

Bartop stoppers (also known as T-caps or capsulated stoppers) combine a cork body with a fixed head made of wood, metal, porcelain, plastic, or other materials, allowing **easy opening and reclosure** of the bottle.

They are ideal for spirits and fortified wines, which are typically consumed in multiple servings over time. Their reusability makes them practical and highly appreciated by consumers.

Recommended for:
fortified wines, spirits, Port wine, Madeira, Moscatel, brandies, and liqueurs.

Granulometry: G1, G2, G12

Twintop cork stoppers

Technical cork stoppers consist of a central body made of micro-agglomerated cork, with natural cork discs adhered to both ends (commonly referred to as “1+1”).

These stoppers offer **performance comparable to natural cork stoppers**, while ensuring improved batch homogeneity and reduced cost. Owing to their hybrid structure, they provide effective sealing and enable proper wine evolution.

Recommended for:
still wines in the mid-range segment, with a young profile or short- to medium-term ageing, where a balance of sensory preservation, quality image, and price competitiveness is desired.

Granulometry: G1, G3

Sparkling cork stoppers

Sparkling wine cork stoppers are specifically designed to seal bottles of sparkling wines, semi-sparkling wines, carbonated wines, and ciders.

Available in micro-agglomerated, and with one or two natural cork discs on the base, these stoppers withstand high internal pressures — which may reach up to 6 bar. Their construction ensures tightness, **mechanical resistance,** and preservation of the wine's sensory characteristics under pressure.

Recommended for:
sparkling wines, prosecco, ciders, semi-sparkling wines.

Granulometry: G1, G2, G3

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