
**Cork — Cylindrical stoppers for sparkling
wines and gasified wines — Characteristics**

*Liège — Bouchons cylindriques pour vins mousseux et vins gazéifiés —
Caractéristiques*



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Foreword

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Attention is drawn to the possibility that some of the elements of this International Standard may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

International Standard ISO 4710 was prepared by Technical Committee ISO/TC 87, *Cork*.

This second edition cancels and replaces the first edition (4710:1988) which has been technically revised.

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Cork — Cylindrical stoppers for sparkling wines and gasified wines — Characteristics

1 Scope

This International Standard specifies the characteristics of cylindrical cork stoppers for sparkling wines and gasified wines.

2 Normative reference

The following normative document contains provisions which, through reference in this text, constitute provisions of this International Standard. For dated references, subsequent amendments to, or revisions of, this publication do not apply. However, parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the normative document indicated below. For undated references, the latest edition of the normative document referred to applies. Members of ISO and IEC maintain registers of currently valid International Standards.

ISO 633, *Cork — Vocabulary*.

3 Terms and definitions

For the purposes of this International Standard, the terms and definitions given in ISO 633 and the following apply.

3.1

sparkling wines

special wines made with grapes, with must or with wines treated according to the techniques approved under the International Vine and Wine Office (OIV) code for oenological treatments

NOTE 1 They are characterized by the production, upon opening the container, of a more or less persistent effervescence resulting from the release of carbon dioxide solely of endogenous origin.

NOTE 2 The gas in the bottle is under an overpressure of at least 3,5 bar¹⁾ at 20 °C above atmospheric pressure. However, the minimum overpressure for bottles of less than 25 cl capacity becomes 3 bar at 20 °C. Depending on the preparation technique, sparkling wines are classified into wines that develop their effervescence characteristic in the bottle and wines that develop their effervescence characteristic in a closed vat.

3.2

gasified wines

special wines derived from wines treated according to methods approved by the OIV and presenting physical characteristics similar to those of sparkling wines, but in which the carbon dioxide has a partial or total exogenous origin

¹⁾ 1 bar = 10⁵ Pa