

SELECT GREEN

GREEN LINE SOLUTION FOR PREMIUM STILL WINES

Select Green uses Nomacorc's proprietary Plantcork™ technology to provide an environmentally-friendly closure, superior performance and oxygen control.

The premium features include:

- The Select Green closures have an **improved texture**. The outer skin is easier to grip and has a more appealing, softer tactile touch.
- Process and treatment innovations enhance **the visual look to include the appearance of distinct wood-grain markings and bark-like crevices and lines** without compromising performance or consistency.



	Select Green 100	Select Green 300	Select Green 500
Wine Preservation	Up to 15 years	Up to 10 years	Up to 8 years
Oxygen Ingress per Bottle	0.40 mg of O ₂ After 3 Months 0.66 mg of O ₂ After 6 Months 1.22 mg of O ₂ After 12 Months 1.11 mg of O ₂ per Year, After 1 st Yr	1.51 mg of O ₂ After 3 Months 1.99 mg of O ₂ After 6 Months 2.62 mg of O ₂ After 12 Months 1.11 mg of O ₂ per Year, After 1 st Yr	1.71 mg of O ₂ After 3 Months 2.25 mg of O ₂ After 6 Months 3.13 mg of O ₂ After 12 Months 1.72 mg of O ₂ per Year, After 1 st Yr
Bio based rating	★★★	★★★	★★★
Carbon Footprint	-1 gr CO _{2eq} per closure	-1 gr CO _{2eq} per closure	-1 gr CO _{2eq} per closure
Premium End Treatment	Embossed	Embossed	Embossed
Customised printing	Yes	Yes	Yes
Diameters	23 mm 24 mm	23 mm 24 mm	22.5 mm 23.5 mm
Lengths	38 mm 44 mm 47 mm	38 mm 44 mm 47 mm	38 mm 44 mm 47 mm

*Chamfered finish only
Average values based on internal testing methodologies*



SELECT GREEN CONTINUES TO PROVIDE THE SAME TRUSTED PERFORMANCE WINEMAKERS HAVE COME TO EXPECT FROM NOMACORC AND INCLUDES KEY FEATURES:

- ✓ World's first zero carbon footprint wine closure
- ✓ Made from renewable, plant-based polymers
- ✓ 100% recyclable
- ✓ Ideal for premium wines intended to age
- ✓ Created using 100% renewable energy and minimal water consumption
- ✓ Consistently delivers the right amount of oxygen just as the winemaker intends
- ✓ Minimizes environmental impact by preventing spoilage and waste from wine fault

PREMIUM END FEATURE

Based on years of research on the influence of oxygen on wine aging, Nomacorc introduced the Select® Series wine closure portfolio. The goal of this Series is to help winemakers choose the optimal oxygen ingress through the closure to accommodate bottle aging as the winemaker intends.

The Select Series contains three closures, each with distinct levels of oxygen ingress into the bottle. It has been successfully introduced in finer wines and in 2012, more than 100 million bottles of wine around the world were closed with Select Series closures.

In 2013, Nomacorc presented the latest product evolution of the Select Series by introducing Select Green, the world's first Zero carbon footprint wine closure, which offers all the performance benefits of a Nomacorc closure in combination with a neutral carbon impact to the environment.



Made with sugarcane-based polymers



100% recyclable



Controlled Oxygen Ingress