Pioneer in innovative cork closure production technology, Diam Bouchage launched Altop in 1997, a revolutionary bartop closure combining cork tradition and reliable cutting-edge technology. With over 600 million bartop sold worldwide, Diam Bouchage is one of the key market leader wielding the know-how and expertise it takes to design and manufacture designed closures.
Ground natural cork granules are cleaned with supercritical CO₂, a patented process. The cork granules are blended with microspheres that will contribute to long-term elasticity and moulded with a food-compatible binder to produce a cork shank. Shanks are then assembled with a bartop. This manufacturing process provides consistent cork shanks and perfectly suits for spirits under any storage conditions. Diam Bouchage offers a tailor-made service that includes cork shanks production, top sourcing and assembling.
Consistency

Technical performance
> Nearly no dust residue
> Consistency from one bottle to the next and over time
> Consistent bottling leading to optimized productivity and reduced costs
> High elastic return (97% in 30 seconds) avoiding any leakage

Sensory performance
> Potential molecules leading to sensory deviations are eliminated – TCA is nearly eradicated with Supercritical CO₂ process as well as other volatile compounds.
> Controlled and consistent permeability that allow desired spirit ageing inside the bottle.
Available Altop solutions are:

> **Altop**, ideal for spirits thanks to its outstanding mechanical properties and releasable TCA below 40 ng/l in 40% ethanol solution and below 1.5 ng/l in a wine simulant (12% ethanol).

> **Altop Diam**, with maximum releasable TCA below 0.5 ng/l in a wine simulant (12% ethanol).

Thanks to unique manufacturing process and stringent testing at all stages of production, every Altop and Altop Diam cork provides consistent guarantee of individual performance.