

THE NEW NOMACORC GREEN LINE.
PLANT-BASED CLOSURES FOR AGE-WORTHY WINES.



Nomacorc, the leading producer of alternative wine closures, are the makers of the world's first zero carbon footprint wine closure, Select® Green. Made with plant-based polymers derived from sugar cane.

Engineered to be the best closure solution for sustainable wineries and their wines, Select Bio closures will be 100 percent recyclable and made using renewable, plant-based materials. The closures mirror Nomacorc's Select® Series portfolio in oxygen management performance. As with other Select Series products, Select Green minimizes the environmental impact of wines by preventing spoilage and waste from wine faults such as oxidation and reduction. By consistently delivering the right amount of oxygen into the bottle using a carbon neutral closure, sustainability-minded wineries will now be able to deliver their wines just as they intend.

In this way, not only are Nomacorc able to serve wineries seeking a more reliable and sustainable packaging solution, but they can reduce carbon footprint and take important steps towards minimizing the use of fossil-based energy and materials in the production of their closures.

Through Nomacorc's patented co-extrusion process, Select Green has the ability to control oxygen ingress, reducing a wine's susceptibility to spoilage due to oxygen mismanagement while improving post-bottle aging and bottle-to-bottle consistency. Select Green's plant-based polymers are derived from sugar cane, which, due to its renewable nature, contributes a negative carbon footprint value. Incorporating these polymers into Nomacorc's formulation fully offsets positive emissions originating from conventional raw materials in the product, resulting in closures having a zero carbon footprint.

The Select Green Series includes three distinct products, each with different oxygen ingress levels. They have the same look and feel as the traditional Select Series and are very similar in appearance to natural cork.