

Stelvin®P



The Stelvin® closure - perfectly designed for lightly sparkling wine

Amcor has designed the Stelvin®P closure for lightly sparkling wine as an extension to the original Stelvin® range. Stelvin®P can withstand up to 6 bars internal pressure and is easy and convenient to use. It both protects your wine and maintains perfect carbonation levels.



Features

- A specific liner designed to withstand up to 6 bars internal pressure
- An organoleptically neutral liner compliant with food regulations
- Capping equipment similar to Stelvin® and Stelvin®+ closures

Key benefits

- Tightness guaranteed when compliant with the capping specification
- Consistency from one bottle to another. Aromas, flavours and freshness maintained
- Perfect carbonation levels
- No change in Stelvin® closure capping head equipment

Applications

- Natural or flavored sparkling wines

Packaging process

Formats:

- To be applied to a bottle capable of withstanding the necessary level of internal pressure and with a neck finish in compliance with the following standards:

BVS - GME 30.13

GPI - 1680-03

Size :

- 30 mm diameter

Capping conditions

- BVS capping head

Added value

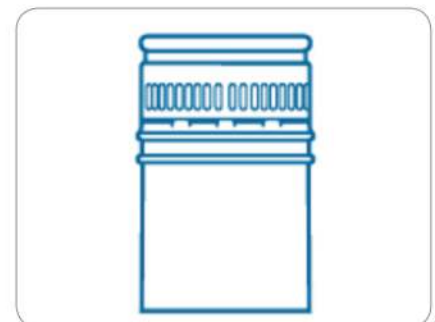
- Technical service, quality and innovation
- Amcor is recognised for its sustainability achievements by various organisations and included in the Dow Jones Sustainability World Index
- By reducing spoilage, the screw cap avoids waste and therefore offers environmental benefits when compared to other closures



Stelvin® Supalu profile, Double bead



Stelvin® Double bead, Double knurl



Stelvin® Double bead



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