

The new generation of liners for wine screw caps - ALKOvin™ active

Offering unique protection against oxidation and reductive ageing

ALKOvin™ active is an innovative sealing liner, which manages post-bottling reductive notes, while offering all the advantages of the classic "Tin/Saran" liner

- Reduces and prevents the formation of volatile sulphur compounds (VSCs), responsible for post bottling off-flavours
- Does not influence the typical varietal aromas, found for example in Sauvignon and in Scheurebe, and does not have any negative impact on wines which are not prone to reductive notes
- Offers excellent oxygen barrier performance (OTR ≈ 0.0 mg O₂/yr)
- Is free of PVDC and PVC
- Is a liner compatible with all wine screw caps
- Has been tested by the renowned "Australian Wine Research Institute"



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The results provided by the renowned Australian Wine Research Institute are shown in a full report, available upon request



For further information or samples, please contact Meyer Seals or ask your closure supplier



■ Made
■ in
■ Germany

ALKOvin™ active: the latest innovation for wine packaging

ALKOvin™ active HELPS TO REDUCE VOLATILE SULPHUR COMPOUNDS

Meyer Seals® new **ALKOvin™ active** liner addresses a problem that regularly faces wine producers worldwide. Amongst wine professionals, the terms 'reductive flavour' and 'post bottling off-flavour' are used to describe a phenomenon regularly reported by experts when oxygen ingress has been significantly reduced.

Low oxygen ingress (reductive conditions) leads to the formation of volatile sulphur compounds (VSCs). The presence of a wide variety of undesirable odours is the unwelcome consequence and for consumers and producers, the resulting commercial losses can be significant.

ALKOvin™ active with its acceptor layer, is a revolutionary new product that binds and deactivates the sulphur compounds (VSCs) responsible for undesirable odours, thus preserving the wine's precious aroma.



Recently conducted storage trials performed by AWRI using commercial wine that was deliberately spiked with VSCs showed a significant decrease in concentration to acceptable levels when using **ALKOvin™ active**.

This new range can be utilised on all kind of wines (Red, White, Rose) and whatever the wine production method, the insertion process into the ROPP aluminium screw cap remains unchanged, therefore a 'win-win' for the entire supply chain.

ALKOvin™ active

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The results provided by the renowned Australian Wine Research Institute are shown in a full report that can be distributed.

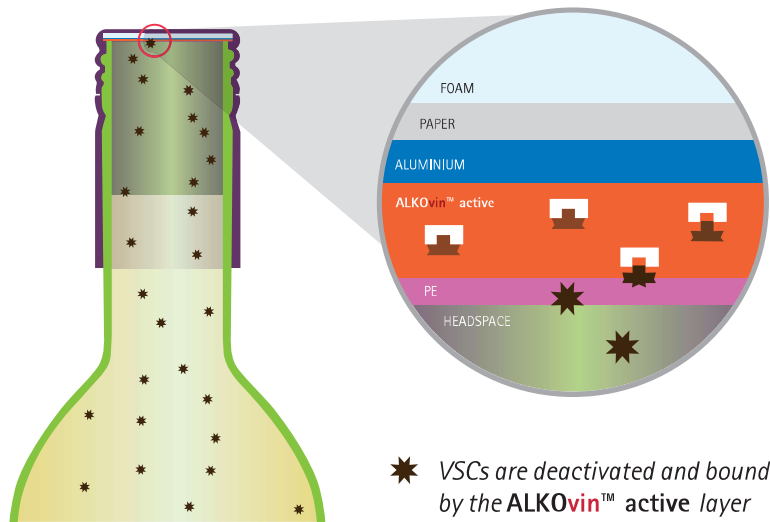
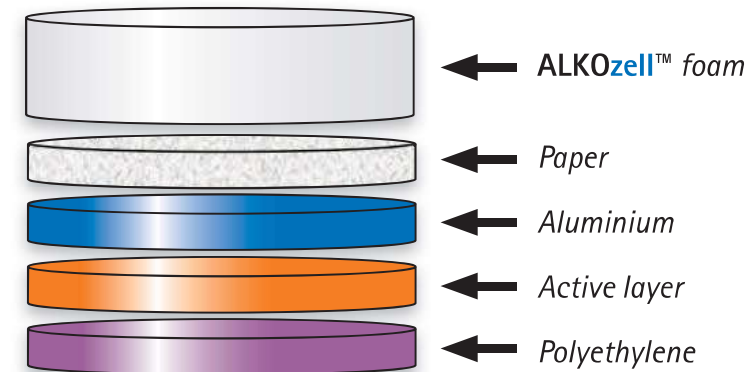
Please contact sales@meyer-seals.com for additional information.

VIRTUALLY ZERO OXYGEN TRANSMISSION

ALKOvin™ active ensures that wine is delivered to the consumer with optimal aroma status. Meyer Seals® have developed ALKOvin™ active to take aroma preservation to a new dimension. This revolutionary new product binds and deactivates the sulphur compounds responsible for undesirable odours, preserving the wine's precious aroma. At the same time, it has an oxygen transmission rate that is virtually zero.

ALKOvin™ active

Composition



ALKOvin™ The purity of taste *under the protection of a screw cap*