ME ARE CORK



WE ARE

CORK

ARE

PE ORK

ME ARE CORK

ARE

www.masilva.pt

CORK

CORK



MESSAGE FROM THE BOARD

MASILVA has operated in the cork industry for over 45 years, exploiting synergies between nature and industry, committed to becoming an industry benchmark at product quality level, customer service, technological innovation and mindful of sustainable development. Marked by continuous growth supported by new physical and human structures, MASILVA reaffirms its entrepreneurship by being bold and seriousminded in the marketing of its product, the natural cork stopper. Having ensured the company's leading position for the future through its management succession plan, the largest challenge now is to expand to new geographies and make the customer realize the value added brought by the natural cork and set MASILVA brand as a model in the cork industry.

Manuel Silva

(Founder and President)

José Silva (CEO)

WEARECORK WEARECORK VEARECORK







THE VALUEOF CULTURE

OUR COMMITMENT

Cork processing is a sector with firm roots in the Portuguese industry and economy for at least two centuries. Led into this tradition by the founder and current president Manuel Alves da Silva, the MASILVA group has been producing natural cork stoppers since 1972. Gradually over time, the several units installed abroad in the most relevant wine producing countries in the world have shaped MASILVA Group into what it is today, a family owned business with a strong financial position and deep knowledge about the cork sector. At present, the main goals of the Group are to consolidate its position in mature markets and reach new developing markets, driven by the added value of natural cork. The unique characteristics of the cork become more and more distinguished in the world, thanks to the growing preference for environmentally sustainable products.

To design, produce and supply reliable natural cork stoppers that properly seal wine bottles and other alcoholic beverages, ensuring their organoleptic neutrality. Naturally, MASILVA Group seeks legitimate economical results, having in mind the social responsibility to local communities in the various parts of the world where each company operates. The involvement of all players in the supply chain of the organization and their awareness about food safety for consumers as well as the sustainable management of cork forests are the main pillars of our philosophy.





ONEBYONE®

Over the last 45 years MASILVA has established itself as an industry technology leader and its proprietary cork cleaning processes are recognized worldwide. With the design and implementation of this new state-of-the-art testing technology we once again demonstrate our determination to becoming the leading manufacturer of the finest premium cork. This fully automated process is based on a cutting-edge technology that uses gas-phase spectroscopy, available for high-end corks intended for Premium wines. Each stopper is checked one by one to detect any traces of TCA.





DYNAVOX®

All raw materials are subject to intense steam and pressure and submerged in clean water, through our Dynavox® system, so as to remove any unwanted substances from the innermost part of the cork. This thoroughly eliminates microorganisms in a natural way. Anisols such as TCA are reduced, along with other odor-causing compounds and tannins and phenols precursors of anisols, thus improving the thickness and the elasticity of cork.

MASZONE®

Our Maszone® system uses not only ozone, but also the most powerful peroxone, a combination of ozone and hydrogen peroxide, to disinfect and clean cork stoppers. The solution eliminates microorganisms and its spores, while oxidizing organic impurities and compounds, such as phenols and anisols, which could signal the existence of unwanted and odors. The Maszone® system also improves the cork's visual appearance.

SARA°

The SARA® process uses controlled steam and pressure to expel the TCA and other volatile compounds from the cork granules. We use this process to ensure high quality in Silktop® products and sparkling wine stoppers, as well as Pearl® micro-agglomerate stoppers.

SARA ADVANCED®

This innovative technology was developed for cleaning and sterilizing natural cork stoppers. The process consists in using controlled steam, temperature and pressure to expel the TCA and other volatile compounds from natural corks, allowing high quality in the treatment.





OUR PRODUCTS



NATURAL

They can and should be used in all types of wines, regardless of the rotation time of the wines and the shape of the bottle. We can supply FSC® certified products (FSC-C009204) upon request.



SPARKLING WINE

MASILVA cork stoppers are used for some of the world's best sparkling wines. Sparkling wine presents challenges in terms of stoppers, which have to be able to withstand higher pressures while maintaining consistency and the specified insertion and extraction forces.



SILKTOP® 1+1

Silktop® are mainly manufactured for entry level wines, which could benefit from short-term aging (three to four years). This is a technically advanced product, properly sealing bottles containing wine of considerable value.



PEARL®

Consumers can appreciate the appearance and the feel of natural cork with our Pearl® micro- agglomerate. Pearl® stoppers show our continuous commitment toward sustainability and the value chain of the product. The cork shavings, following the punching of natural cork stoppers, are carefully selected, processed and reduced to uniformly-sized particles through a number of mechanical operations. These particles will be subjected to a vaporization and sterilization process through our SARA® system. Only food-grade glues are used.



EVACORK®

A colmated natural cork stopper that meets the winemaker's challenge of maintaining the attractiveness of the wine with a natural cork stopper and of being very competitive in price. We can supply FSC® certified products (FSC-C009204) upon request.



BARTOP[®]

The Bartop is a natural cork stopper with a wide range of different caps in wood, plastic and other materials, designed for bottling wines and spirits. The Bar Top grade may be produced from natural, colmated or agglomerated cork and is used in wines and spirits for immediate consumption.

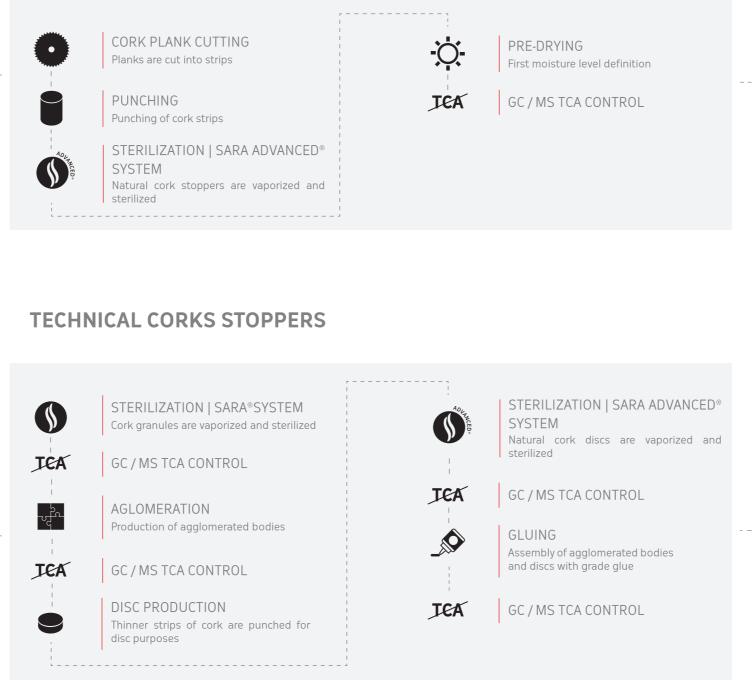




PRODUCTION FLOW

NATURAL CORK STOPPERS











CERTIFICATIONS



esponsible forestry

FSC® CERTIFICATION

In reply to concerns about global deforestation, the Forest Stweardship Council® was established to increase responsible management of forests worldwide. M. A. SILVA - Cortiças, S.A. is certified under code number SA-COC-002297, for natural and colmated stoppers.





1509001

ISO9001 AND ISO22000 CERTIFICATION

MASILVA is ISO9001 certified, recognizing the efforts made by the organization in assuring the standards of products and services, satisfaction of customers and continuous improvement.

MASILVA is the first ever Portuguese cork company to obtain the ISO2000 certification in 2005, showing the market that it has implemented a food safety management system capable of providing safe high quality products.



SYSTECODE PREMIUM CERTIFICATION

The Systecode Premier Certification has been awarded to MASILVA, according to the highest sector demands.



ONE BY ONE® HONORED WITH THE ENOMAQ 2017 AWARD



ONE BY ONE DISTINGUISHED WITH THE 2016 INTERVITIS INNOVATION AWARD







MASILVA WORLD

MASILVA PORTUGAL

RAW MATERIALS

M. A. Silva 3 - Cortiças, S.A. Z.I de Alter do Chão Lotes 47 e 48 - Apartado 100 7440-999 Alter do Chão Portugal

Tel.:+351 245 619 230 mas3.alter@masilva.pt

MASILVA ESPAÑA

RAW MATERIALS

Forestal Iberica M. A. Silva S.L. C/Polig. Carrascal, Parc 14 01308 Lanciego (Alava)

Tel.:+34 625 624 687 forestaliberica@masilva.pt

MASILVA PORTUGAL

PRODUCTION UNITS

M. A. Silva 2 - Cortiças, S.A. Rua da Ronocar - N.º 160 4535-367 Mozelos Portugal

Tel.: +351 227 471 360 masilvacorticas@masilva.pt

MASILVA AUSTRALASIA

DISTRIBUTION UNITS

M. A. Silva Corks Australasia, PTY. LTD. 11 Bradmill Avenue Rutherford NSW 2320

Tel.:+61 02 4932 0165 info@masilva.com.au

MASILVA CHINA

DISTRIBUTION UNITS

M. A. Silva Corks (Beijing) Co., Ltd. Room No.2031, HUA-OU Aviation Support Center TianZhu Donglu5 Tianzhu Airport Industrial Zone Shunyi District, Beijing 101312

Tel.: +86 186 1174 7939 patrick.walsh@masilva.cn

MASILVA PORTUGAL

RAW MATERIALS

DPF – Indústria de Aglomerados de Cortiça, Lda. Mata – Rio Meão Apartado 97 4536-906 – Paços de Brandão

Tel.:+351 227 471 290 dpflaboratorio@gmail.com

MASILVA PORTUGAL

PRODUCTION UNITS

M. A. Silva - Cortiças, S.A. Rua Central das Regadas - Apartado 62 4536-902 Mozelos Portugal

Tel.: +351 227 471 360 masilvacorticas@masilva.pt

MASILVA ESPAÑA

DISTRIBUTION UNITS

M. A. Silva & Garzón, S.L. Polígono de Carrascal. Parcela nº 14, 01308 Lanciego Alava

Tel.: +34 945 625 040 masilva@masilva.es

MASILVA BRASIL

DISTRIBUTION UNITS

M. A. Silva Cortiças do Brasil Ltda. Rua Érico Veríssimo, 50 Bairro Garibaldina - Garibaldi - RS

Tel.: +55 54 3463 8145 comercial@masilva.com.br

MASILVA FRANCE

DISTRIBUTION UNITS

M. A. Silva France S.A.S. Z.I. La Coupe 29, Avenue Gustave Eiffel 11100 Narbonne, France

Tel.: +33 046 870 1934 contact@masilvafrance.com

MASILVA CHILE

DISTRIBUTION UNITS

Importadora de Corchos M. A. Silva Chile, Ltda. Santiago do Chile Chile

Tel.: +56 998 223 902 rgomezbarris@gmail.com

MASILVA USA

DISTRIBUTION UNITS

M. A. Silva Corks USA 3433 Westwind Boulevard Santa Rosa, CA 95403-9020

Tel.: +1 707 636 2530 +1 877 689 7676 info@masilva.com

MASILVA IN GERMANY

Mit Kikk Gmbh Europa Allee 8 54343 Föhren Germany

Tel.: +49 6502 / 935980 info@mit-kikk.de

MASILVA IN GEORGIA

0171 Tbilisi, Geórgia

Tel.: +995 5 77 732929 sabas@cpi.ge

MASILVA IN SWITZERLAND

OENOSWISS Anjan Boner Bothmarweg 3 CH-7208 Malans

Tel.: +41 793 482 517 office@oenoswiss.ch

MASILVA IN AUSTRIA

Oenoproducts Gmbh Ebersdorf 211 A-9150 Bleiburg

Tel.: +43 4235 20904 Mobil: +43 676 5955971 office@oenoproducts.at www.oenoproducts.at

MASILVA IN ITALY

Tapì S.p.A. Wine Division Via Comello 4/B 36028 Rossano Veneto (VI)

Tel.: +39 0424 540077 info@tapigroup.it

MASILVA IN CYPRUS

K. M. Packaging Engineering & Agencies, Ltd Mr. Kyriacos Modestou P.O.Box 58540, Cy - 3735 Limassol Cyprus 26, Omirou Str., 3095 Limassol Cyprus

Tel.: +35 725 589 585 kmpack@globalsoftmail.com

MASILVA IN SERBIA

Areus d.o.o. 11000 Beograd, Serbia Bra e Kovač 41 Tel: +38111 34 44 708 Mobil: +381 64 21 58 271 Mobil: +381 61 17 29 808 office@areus.rs www.areus.rs

AGENTS / DISTRIBUTORS





www.masilva.pt

M.A.SILVA - CORTIÇAS S.A.

Rua Central das Regadas Apartado 62 4536-902 Mozelos Portugal

Tel.: +351 2274713 60 masilvacorticas@masilva.pt



Look for FSC certified products













