
BARK to BOTTLE

#52 NOVEMBER '24

AMORIM CORK

A photograph of a man in a maroon sweater smelling a glass of white wine. He is in the foreground, looking intently at the glass. In the background, another man with glasses is also looking at a glass. The setting appears to be a technical seminar or wine tasting event.

Spotlight on Naturity[®] and Xpür[®]

Technical seminars held in USA,
Spain, France and Portugal

- 3** Spotlight on Naturity® and Xpür®
- 6** Corticeira Amorim voted the World's Most Sustainable Company in the Wine Products Industry
- 7** Bee W® – The ultimate coating for natural cork stoppers
- 8** Spark One Xpür® is the greenest micro-granulated stopper for sparkling wines
- 9** Amorim Cork attends the Sparkling Wine Forum in Italy
- 10** Portuguese sparkling wine producer, Murganheira, chooses Amorim's cork stoppers
- 12** Amorim Cork reinforces its partnership with the Concours Mondial de Bruxelles
- 13** Amorim Top Series unveils its most sustainable creation to date
- 13** Waitrose launches a trial recycling programme in the UK
- 14** António Rios de Amorim named 'SDG Pioneer 2024 – Portugal' by the UN Global Compact Network Portugal
- 15** Amorim gathers young generations at Cork Talent Program and We are ON! New Generations
- 15** Open Day brings all co-workers in its annual social day
- 16** Cap Classique Producers Association (CCPA) organised a two-day technical seminar
- 16** Newstead Wines wins Best Producer at Amorim Cap Classique Challenge
- 17** Amorim Cork South Africa announced International Business of the Year by the South African Portuguese Chamber of Commerce (SAPCC)
- 18** City Cortex creates an open-air museum along the Lisbon riverfront

Spotlight on Naturity® and Xpür®

Technical seminars held in USA,
Spain, France and Portugal

In order to consolidate the rollout of its groundbreaking Naturity® and Xpür® anti-TCA technologies, Amorim Cork has recently organised a series of technical seminars in key markets.

In the USA, the Roadshow USA, in partnership with Scott Labs, visited three US states – including multiple sessions dedicated specifically to Xpür®, highlighting the innovation, sustainability, and neutrality of Xpür® micro-granulated corks - with sessions held in Washington, Oregon and California for about 100 participants.

Presentations were made by Amorim Cork's former Director of Communications Carlos de Jesus and R&D Manager Paulo Lopes, who shared their unparalleled expertise and hosted blind tasting sessions.

In Spain, Amorim Cork partnered with Grandes Pagos and regional winemakers' associations to provide a series of technical seminars.

Seminars took place in Viñedos Alonso del Yerro, in Anguix, Burgos, and in the Alma de Carraovejas group, in Peñafiel, with presentations by Miguel Cabral, Amorim Cork's Director de R&D.

In San Sadurní d'Anoia, Catalonia, a technical seminar was held for about 20 participants, including key clients such as Freixenet and Recaredo. The event included presentations on Amorim Cork, and Xpür®, Naturity® and Bee W®.

Amorim Cork also attended the XV Technical Conference of the Extremadura Oenology Association, in Almendralejo – Extremadura and organised events in conjunction with the wineries, Miguel Torres and Albet i Noya.



In France, the Amorim Tour 2024 included technical seminars, masterclasses and blind tastings in multiple locations, moderated by Frédéric Brochet, oenologist and PhD from the University of Bordeaux. The initiative was coordinated by Franck Autard, managing director of Amorim France and Miguel Cabral, Amorim Cork's director of R&D.

The Amorim Tour focused on the advantages offered by Naturity[®], Xpür[®] and other solutions from Amorim Cork's portfolio and the company's personalised approach to choosing the cork stopper that is best suited for each wine.

Between December 2023 and July 2024, Amorim France organised 8 masterclasses in Bordeaux, Languedoc, the Rhône Valley, Burgundy and Champagne, which also generated significant media coverage on the key role played by cork in winemaking. Further events are planned for the rest of 2024.

In Portugal, numerous initiatives were organised in conjunction with the Regional Wine Commissions. Amorim Cork organised events in the wine regions of Dão, Beira Interior, Trás-os-Montes, Alentejo and Azores, with presentations by Luís Botelho, Carlos de Jesus and Miguel Cabral, who talked about the latest technology advances for cork stoppers, focusing in particular on Naturity[®], Xpür[®], NDtech[®] and Bee W[®].

The numerous recent technical seminars showcasing Naturity[®] and Xpür[®] have successfully contributed to increase the knowledge of winemakers and oenologists about the most innovative advancements and practical applications of these transformative technologies for natural and micro-granulated cork stoppers. Held across the USA, France, Italy, Spain, and Portugal, these seminars not only fostered knowledge exchange among wine industry professionals, but also underscored the commitment to sustainable practices and enhanced product performance.

The feedback from attendees reflects a growing enthusiasm for adopting these solutions, not just for their efficiency, but also for their potential to drive positive environmental impacts.

As the industries evolve, the insights gained from these seminars will undoubtedly open the way for further innovation and collaboration. These events reaffirm the importance of continued education and close dialogue with winemakers and other stakeholders in the wine world, in order to meet both current and future challenges in this rapidly changing world.

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Corticeira Amorim voted the World's Most Sustainable Company in the Wine Products Industry

World Finance magazine distinguished Corticeira Amorim in the 2024 Sustainability Awards as the World's Most Sustainable Company in the Wine Products Industry - marking the third consecutive year that the company has been attributed this award.

Corticeira Amorim, the world's biggest cork processing group, has placed sustainability at the heart of its business practises, with rigorous Environmental, Social and Governance (ESG) standards.

Cork's ability to retain significant amounts of CO₂, means that the use of cork stoppers makes an important contribution to decarbonising the wine and spirits sector, for which Corticeira Amorim is a trusted partner. All of the company's cork stopper families have a carbon footprint analysis based on ISO Standard 14040 and are currently undergoing a new analysis process in accordance with ISO 14067, reinforcing Amorim's position as the sector's leader.

The World Finance jury highlighted Amorim's effective implementation of circular economy principles, initiatives to help preserve cork oak forests, promotion of the well-being of its employees and continuous R&D+I investments, including the launch of Naturity® and Xpür® technologies, developed to remove TCA from natural and micro-granulated cork stoppers, respectively.



António Rios de Amorim, Corticeira Amorim's Chairman and CEO was delighted with the announcement: "Winning this award for three consecutive years gives us even more confidence for the future. Sustainability is deeply rooted in Amorim's DNA and the company is proud to see its efforts recognised. This honours reinforces our commitment and responsibility to the efficient management of resources, sustainable consumption, circularity of processes, protection of ecosystems and policies for the development of our people. Combined with the enormous technical and scientific advances fuelled by Amorim Cork's commitment to R&D+i, our products are today the ultimate exponent of the integration of nature and technology, creating a business model where the circular economy is an integral part."

The World Finance Sustainability Awards cover 30 industries. Other winners in 2024 include Nestlé Nespresso (Coffee Processing), Dubai International Financial Centre (Financial Services), Turkish Airlines (Flag Carrier Airline), Riverside Natural Foods (Food Products Supplier), BA Glass (Glass), Lunazul Tequila (Spirits), Swisscom (Telecommunication) and Domaine Bousquet (Winemaking).

This latest distinction reaffirms Corticeira Amorim's position as one of the leaders in the commitment to build a sustainable future.



Bee W[®] - The ultimate coating for natural cork stoppers

Amorim Cork has developed its new Bee W[®] bio-based beeswax coating for natural cork stoppers which further enhances their unique sealing properties.

Cork's unique honeycomb structure has been compared to beeswax by several specialists, with over 800 million cells in each stopper. This is the first time that the two natural products are combined in the same solution.

The biopolymers used in Bee W[®] further reinforce the technical capacities of natural whole cork stoppers, delivering low and consistent oxygen ingress rates, and thereby enhancing bottle-to-bottle consistency of wine flavours and aromas in age-worthy wines.

One of the advantages of this precise control is that it enhances the preservation of sulphur dioxide in the wine.

Overall, Bee W[®] guarantees full aromatic freshness and expression of fruitiness of wines, while maximising their redox equilibrium. Completely invisible to the human eye, Bee W[®] is therefore an effective coating delivering sensory neutrality, while ensuring the premium image of wine.



Spark One Xpür® is the greenest micro-granulated stopper for sparkling wines



Amorim Cork's Spark One Xpür® uses groundbreaking Xpür® CO₂ supercritical fluid technology to produce a micro-granulated cork stopper, designed for early-consumption sparkling wines, that combines high performance with sensorial neutrality.

Spark One Xpür® ensures the perfect seal, since it maintains the characteristic bubbles of sparkling wine due to the stopper's excellent resistance to pressure.

Amorim Cork launched its proprietary technology, Xpür®, in 2021, used in the treatment of micro-granulated cork stoppers to deliver non-detectable TCA performance*.

Xpür® improves upon conventional supercritical CO₂ application developed several decades ago, updating, reformulating and restructuring the concept with 21st century technology. Amorim Cork's innovative approach using this system uses only 25% of the energy and just 10% of the CO₂ previously needed with conventional methods.

Furthermore, Xpür® achieves results of TCA reduction levels to 0.3 ng/L in treated micro-granulated cork stoppers, while leaving the physical-mechanical properties of cork intact.



(*) Xpür® - Releasable TCA content at or below the 0.3 ng/L detection limit; analysis performed in accordance to an internal method based on ISO 20752.

Amorim Cork attends the Sparkling Wine Forum in Italy

In June, Amorim Cork attended the Sparkling Wine Forum, held in Breccia, near Milan, organised by the Champagne company EFFEVENT, under the patronage of the International Organisation of Vine and Wine (OIV). The SWF focuses on recent innovations and new solutions for the sparkling wine sector.

Francisco Campos, Amorim Cork's R&D Manager for Sparkling wines, made a presentation with Milena Lambri, Researcher at University of Piacenza, about the best technical practices for sealing sparkling wines and the impact of the closure type on the development of aroma and taste.

The presentation focused on how cork stoppers permit vital oxygen transfer, release positive phenolic compounds and preserve important volatile compounds, while facilitating desorption of negative volatile compounds. The results of blind tastings were provided, which reveal a clear preference for wines sealed with two-disc cork stoppers vs. micro-granulated cork stoppers (72% favourable results), confirming that two-disc cork stoppers deliver higher concentrations of ethyl esters (fruity aromas) and lower concentration of alcohols (solvent and greener aromas), compared to micro-granulated cork stoppers. Data also shows that wines with two-disc tirage cork stoppers have a better oxidation/reduction balance, compared to capsules after 24 months. Sparkling wines sealed with tirage cork stoppers are considered to be less oxidised, with more fruity aromas, and less bitter than wines sealed with crown capsules.





Portuguese
sparkling wine
producer,
Murganheira,
chooses
Amorim's cork
stoppers

Murganheira, one of Portugal's leading sparkling wine producers, founded over 60 years ago, began using Amorim Cork's tirage and three-disc cork stoppers in 2011, to seal its sparkling wines.

Winemaker Marta Lourenço explained that using Amorim's stoppers has made a significant contribution to the unique qualities, character and flavour of Murganheira wines.

"We had sealed the first bottles with tirage stoppers in 2011 and initially I didn't note any difference", she explains. "But seven years later, when we tasted the wines, I was completely amazed. Our vintage sparkling wines are aged, on average, for 9-10 years and using Amorim stoppers has delivered a huge improvement."

Lourenço explained that using cork stoppers is perfectly aligned with Murganheira's sustainability strategy, given that the winery has switched entirely to organic production, which she says has delivered far higher yields in the grape harvest.

"It's amazing. A sparkling wine sealed 10 years ago with a cork stopper still has tremendous freshness and youthfulness, like a wine that is only two years old. And of course, it also contains all the aromatic components derived from the cork, which is a natural product, a gift from nature, that helps us produce an exceptional profile for the wine."

In 2024 Murganheira produced its first batch of vintage sparkling wines 100% sealed with cork stoppers, with around 30,000 bottles. The company's classic line and gastronomic line are sealed with two-disc cork stoppers, whereas Murganheira's line of special sparkling wines are sealed with three-disc cork stoppers.

In addition to delivering a significant quality improvement Lourenço considers that cork stoppers are highly prized by customers because of their visual appeal. "Our cork stoppers are beautiful. They look amazing. This counts a great deal for customers. That's why we implemented this transformation. We want to position Murganheira and our products using the best that Amorim has to offer us."



Murganheira's decision to partner with Amorim Cork is a sign of commitment to quality and tradition. By choosing Amorim Cork, Murganheira is not only enhancing the preservation and integrity of their sparkling wines but also embracing a more sustainable product.

As Murganheira continues to uphold its legacy of excellence, this choice reinforces the brand's reputation for producing wines that are not only delightful on the palate but also respectful of their cultural and environmental heritage.





Amorim Cork reinforces its partnership with the Concours Mondial de Bruxelles

Amorim Cork began its partnership with the Concours Mondial de Bruxelles - one of the world's most important wine competitions - in 2006 when the CMB transformed into a touring competition, and held its first itinerant event outside Belgium - in Lisbon, Portugal.

The partnership remains vibrant and this year Amorim Cork was the official sponsor of the Concours Mondial de Bruxelles Guanajuato 2024, held in June, in León, Mexico.

This was the first time that CMB has travelled to the Americas.

Overall, Mexican wines have gained increasing prominence in recent years.

The Guanajuato session was dedicated to Red and White Wines. 7,500 red and white wines from 42 countries were blind tasted by 350 professional tasters from 45 different nationalities.

Carlos Borboa Suárez, director for CMB's Latin America & North operations commented: "It's a great pride to coordinate the organization of one of the most important wine competitions at an international level, here in Mexico. It's a great achievement for Guanajuato and for all of Mexico, which also reaffirms the place they have today in the highest sphere of the wine world!"

The Grand Gold Medal winners included Balasto 2017 (International Red Wine Revelation), Issa Chardonnay Barrique 2022 (International White Wine Revelation), Arinzano Merlot Agricultura Biológica 2019 (International Organic Wine Revelation), Collina Serragrilli Staderi 2020 (International Oaked Wine Revelation - Sylvain Trophy), Lagosta (Lower Alcohol Wine Revelation) and Zeus Tinto 2020 (Mexico Revelation).

Mexican wines won nine Grand Gold Medals, including the 2020 Zeus Tinto from Baja California, the 2023 López Rosso Cavas Viognier from Zacatecas, and the 2019 Dos Buhos Grenache Gran Reserva from Guanajuato.

Spanish wines performed particularly well at the event, winning over 31% of all medals, especially wines from Navarra. Spain also positioned itself as the leader in organic wines, especially from Rioja and Castilla y León.

35% of the 846 Portuguese wines submitted to the competition won awards, in particular wines from the Douro, with 163 wines submitted of which 76 won medals.

Amorim is also sponsoring this year's edition of the México Selection by CMB, which will be held in San Luis Potosí, in November. Launched in 2017, this annual competition for Mexico's finest wines and spirits is evaluated by an international panel of judges, and has made an important contribution to raising international visibility for the country's wines and spirits. 44% of Mexican wines are now exported to the USA and 12% to Japan. Mexico is also the birthplace of Tequila and Mezcal, which have grown by 294 per cent since 2003, at an average rate of 7.1 per cent per year, according to the Distilled Spirits Council of the US.

Amorim Top Series unveils its most sustainable creation to date

Amorim Top Series has developed a unique stopper, in a groundbreaking collaboration between Ireland's Boann Distillery and Portugal's Justino's Madeira Winery.

The eye-catching capsulated cork stoppers are made from staves of 20-year-old Malvasia Madeira casks, which were originally Cognac barrels crafted from Quercus Robur French Oak.

After being used to age Madeira wine on the island's volcanic slopes for two decades, the casks were used to mature this 21-year-old single malt Irish whiskey.



The staves were then repurposed to create unique cork stoppers, preserving the distinct dyeline where the Madeira wine had soaked in to the wood.

Pilar Braga, General Manager of Amorim Top Series, explains that: "This capsule bears the most captivating storytelling and stands as the most sustainable creation by Amorim Top Series yet. It is a labour of craftsmanship and expertise in wood!"

Amorim Top Series combines innovative and sustainable technology, timeless design and a forward-thinking approach to environmental responsibility to create unique stoppers for its clients.



Waitrose launches a trial recycling programme in the UK



Following its strategy of extending the life cycle of cork stoppers and promoting the circular economy, Amorim has teamed up with one of the UK's largest retailers - Waitrose - to support a new recycling programme in seven of its stores.

Barry Dick, MW and beer wine and spirits global bulk wine sourcing manager at Waitrose, said, "Waitrose customers remove around 25 million natural corks a year. Currently this valuable material does not have its own waste stream, which means it ends up in landfill. Cork is a durable material and has the potential to be repurposed into a variety of products after it has been used as a wine cork."

The cork stoppers collected by Waitrose will then be sent to Amorim to be recycled, thereby fostering new applications such as mulch or household items.

António Rios de Amorim named 'SDG Pioneer 2024 – Portugal' by the UN Global Compact Network Portugal

António Rios de Amorim, Corticeira Amorim's CEO and Chairman was named 'SDG Pioneer 2024 - Portugal', in the 'Large Companies' category, in recognition of his dedication, innovation and leadership in promoting the Sustainable Development Goals (SDGs).

The SDG Pioneers are an annual initiative of the UN Global Compact, which recognises leaders worldwide who promote a positive approach in their companies and operations based on the UN's 17 SDGs.

The award was chosen by a multi-stakeholder panel comprised by representatives from the UN Global Compact Network Portugal board, other UN agencies, representatives from the IOM - International Organisation for Migration, AdP - Águas de Portugal and Nova SBE - Nova School of Business & Economics.

António Rios de Amorim was subsequently shortlisted for the UN Global Compact Global Pioneers awards, held in September 2024.



Anabela Vaz Ribeiro, UN Global Compact Network Portugal's Executive Director explained that: "António Rios de Amorim stands out as a visionary in the area of sustainability, leading innovative initiatives that demonstrate his passion for nature. Under his guidance, there has been an ongoing commitment to sustainable development with a particular focus on environmental sustainability, demonstrating that it is possible to combine economic growth with the sustainable use of resources. His work has been decisive in driving sustainability in the sector, serving as an inspiration to other leaders and companies around the world."

In 2018, António Rios de Amorim led the launch of Corticeira Amorim's "Sustainable by Nature" programme, aligned with 12 SDGs, which guides the company's actions in areas such as ethics and integrity, value chain, the cork oak forest, climate change, circular economy, products, development, safety, health, well-being, community and innovation.

In 2023, Corticeira Amorim consolidated its position at the forefront of environmental sustainability, with a 9.1% reduction in energy consumption, an increase to 68.3% in the use of controlled renewable energy and an 8.8% reduction in CO₂ emissions.

The company has also reinforced its social commitments, continuously implementing a plan of actions to promote equality, diversity and inclusion, and has strengthened its integration practices with younger generations, including the launch of the Young@Cork Programme, which promotes the integration of young people, as well as their development and the training and retention of young managers.

"Being recognised as an SDG Pioneer validates and strengthens our vision," explains António Rios de Amorim. "It highlights our role in creating a relevant positive impact on our People (SDGs 3, 4 and 5), communities and the planet, namely by generating employment opportunities and professional development, promoting local development (SDG 8) and preserving natural and cultural heritage (SDG 11), and contributing to the regeneration of the cork oak forest (SDG 13), part of a biodiversity hotspot and which plays an important role, among others, in global climate regulation, fire prevention, hydrological regulation and soil protection."

In September 2024, in response to the challenge proposed by the Global Compact, Corticeira Amorim joined the SDG FLAG DAY campaign, which involves hundreds of companies, civil society organizations, schools, and government departments that raise the flag on September 25, National Sustainability Day, symbolising the adoption of the SDGs.

Amorim gathers young generations at Cork Talent Program and We are ON! New Generations

In order to attract and retain young talent, Amorim is building closer ties with academic institutions and organising in-house events dedicated to young employees.

The latest edition of the Cork Talent@Attraction Program concluded in July. It involved a selected group of students who pursued 9-month curricular internships within Amorim's multinational environment, giving them first-hand experiencing of the company's culture and business operations.

The internships were held in various divisions, including product development at Amorim Top Series, and quality control at Amorim Cork, Elfverson and Socori.



As part of Amorim's strategic effort to maintain strong relations with leading academic Institutions, this programme also brings Amorim Cork close to young talents.

In September, the second edition of We are ON! New Generations was organised, dedicated to the theme "Connect to the Future", with teambuilding initiatives, inspirational talks and joint activities to help build a shared vision for the future of Amorim. This event is therefore a chance to unwind and socialise outside the company space.



Open Day brings all co-workers in its annual social day

As part of the company's broader strategy to forge stronger ties with families and the wider community, on July 13, Amorim held its annual Open Day, dedicated to the company's staff and families, offering the chance to visit Amorim Cork's industrial units and immersion in the world of cork stoppers. The day ended with Amorim's annual gathering.

With these events, Corticeira Amorim aims to strengthen networking and socialising among employees at all levels.



Cap Classique Producers Association (CCPA) organised a two-day technical seminar

In May 2024 the Cap Classique Producers Association (CCPA) organised a two-day technical seminar at the Allee Bleue Wine Estate and Conference Center, in Franschhoek, with around 150 participants, including all the leading Cap Classique producers.

Amorim's R&D Manager for Sparkling Wines, Francisco Campos, provided a presentation on the latest industrial innovations, including the results of studies on the impact of different types of stoppers on wine evolution.

Amine Ghanem, winemaker at Moët & Chandon, presented M&C's experience in terms of methodologies used for evaluating wine evolution, his confidence in the use of Amorim cork stoppers, including in-house test results that reveal a better profile for sparkling wines when using two disc vs. micro-granulated stoppers and tirage vs. capsule stoppers, accompanied by the results of fine chemistry analyses.

Amorim's tirage cork stoppers have two main objectives: to seal at pressures of up to 10 bar and to preserve the evolution of the best wines during their maturation over the years (without limits).

CCPA Chairman, Pieter Ferreira, said he was delighted by the quality and enthusiasm of the attendees and the world-class presentations.



Newstead Wines wins Best Producer at Amorim Cap Classique Challenge

The 23rd edition of the Amorim Cap Classique Challenge was held in September 2024 involving 131 Cap Classiques in this year's competition. Sponsored by Amorim, it is the premier event for South Africa's world-renowned Cap Classique wines.

Plettenberg Bay winery Newstead Wines won the Best Overall Producer award with the Newstead Blanc de Blanc Cap Classique 2017, which also won best wine in the Extended Aging Class for Cap Classique wines eight years and older.

Joaquim Sá, MD of Amorim Cork South Africa, remarked that the Cap Classique Challenge is "truly an annual celebration of the wonderful wine category that Cap Classique has become, since Stellenbosch by Simonsig was launched in 1971. Where many other wines made in a similar style in other countries are limited to using grapes originating from defined areas, Cap Classique producers have access to fruit from a broad palette of terroirs with which to paint their canvas."

He concluded: "Amorim remains committed to this category of South African wine and believes that its integral quality, as underscored each year in the Amorim Cap Classique Challenge, has made it one of the country's most successful sectors, the quality of which is gaining increasing traction among South African and international consumers."

Amorim Cork South Africa announced International Business of the Year by the South African Portuguese Chamber of Commerce (SAPCC)

In the 10th edition of the prestigious SAPCC Absa Business Excellence Awards, Amorim Cork South Africa was attributed the award for International Business of the Year.

The awards ceremony was held on Saturday, October 19th at the Emperor's Palace in Johannesburg. Members of the Luso-South African and Portuguese business community and other distinguished guests met to honour exceptional business achievements. Managing director, Joaquim Sá, received the award on behalf of Amorim Cork South Africa.

The award was assigned to Amorim Cork South Africa, in recognition of its leading role in fostering sustainable cork production and significant contributions to the wine industry.



Amorim Cork South Africa is a sales company of Amorim Cork, with production facilities in Stellenbosch. Operating in South Africa for over four decades, it's one of the oldest sales companies of Corticeira Amorim. The company supplies cork stoppers for some of South Africa's most iconic wines. It also sponsors prestigious events such as the Amorim Cap Classique Challenge and has pioneered the Recorking programme for rare, cellared vintage wines as well as the Amorim Cork Life recycling initiative, extending the life cycle of cork stoppers.



Joaquim Sá says he was delighted with the award: "It was inspiring to celebrate and connect with so many outstanding businesses and entrepreneurs from our community. We are proud to be part of such a vibrant and thriving community, and look forward to continuing our relationship with SAPCC and supporting its initiatives in the future!"

City Cortex creates an open-air museum along the Lisbon riverfront

City Cortex is an innovative urban intervention project produced by Corticeira Amorim, with production support from Artworks. It is curated by Guta Moura Guedes and developed by experimentadesign.

The first projects included within the City Cortex programme were unveiled in the zones of Belém and Trafaria in Lisbon, in the summer of 2024.

City Cortex serves as an open-air museum with multiple installations conceived by leading international design studios such as Diller Scofidio + Renfro, Eduardo Souto de Moura, Gabriel Calatrava, Leong Leong, Sagmeister & Walsh and Yves Béhar.

Conversadeira II, by Eduardo Souto de Moura, is a twinned chair installation located next to MAAT in Lisbon, that facilitates an intimate conversation or a shared moment of silence, using cork to create a riverside refuge in the bustling city.

The cork provides a welcoming environment and also modifies the reverberation of sound, altering the echo of the conversations and filtering the surrounding soundscape.

Second Skin, by New York design studio DS+R, is an outdoor community library installed in a small public garden near the Belém Municipal Library, with a flexible set of bookshelves and benches placed on cork tree trunks resulting from cleaning of cork oak groves. The goal is to encourage visitors to stay, read and learn.

Onda, by Gabriel Calatrava and CAL collective, is a new space for socialising, created in partnership with the local civic group, EDA – Ensaios e Diálogos Associação, which establishes the local community an active part of the installation, that uses cork to resurface abandoned chairs.

Port All, by Yves Béhar, is a tower located in the MAAT garden and inspired by the Torre de Belém, whose modular coating is based on the shape of cork molecules. The cork insulates the space from surrounding sounds, creating a quiet, interior refuge.

Lily Pad, by New York architecture and design studio Leong Leong is also located in MAAT garden. It is inspired by the concept of the city as a playground, using natural cork agglomerate to create sculptural elements suitable for all generations, which assume an organic and fluid arrangement and invite experimentation.



Life Expectancy, Humpbacks & Cork Bottles, by New York designers Sagmeister & Walsh are three separate works: patterned cork tiles for the ceiling of the underground passage to the Discoveries Monument, that permits a better sound atmosphere and aesthetic experience; an environmentally friendly floating mattress made from cork spheres, which uses cork's natural floating properties and proposes an alternative to plastic mattresses; and a series of bottle-shaped cork objects, where the glass is now cork and vice-versa. The bottles absorb sound and allow for more efficiently controlled acoustics within the interior landscape. These works are part of Sagmeister's "Now is Better" series which highlights positive achievements of the human species.

The overall objective of City Cortex is to explore the intersection between cork and contemporary urban contexts, viewing the city as a living and dynamic organism. The works are on display in Lisbon until November 30.



WHAT'S HAPPENING AT AMORIM CORK

- 1 27th Monção Alvarinho Wine Fair
- 2 Visit of the President of Portugal, Marcelo Rebelo de Sousa
- 3 Amorim Top Series at Luxepack Monaco
- 4 The Art of Wine from Didier Michel in collaboration with Académie Amorim
- 5 Sustainability in Drinks
- 6 The Golden Vines® Awards sponsorship



AUGMENTED NEUTRALITY



XXI Century
supercritical technology



98% natural cork
composition



Low and consistent
O₂ transfer rate



Full **flavour protection**



Up to -395g CO₂ / e
per stopper

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Additional information
on carbon sequestration potential