



## Red Wine Caps

An aluminum red wine cap is a closure used to close a red wine bottle, usually made of aluminum. The aluminum wine closure usually combined aluminum metal with an internal plastic gasket (e.g., food-grade PE or PVC), that replaces the traditional cork or screw cap. It is designed to resemble a soft drink cap and is mechanically pressed to achieve a seal, and is commonly used for ready-to-drink or low to mid-priced red wines.

Aluminum caps for red wine have become an important alternative to traditional cork, thanks to their precise structure, diverse specifications and comprehensive performance advantages.

### Specification of Red Wine Caps:

Diameter	International standard: 30mm (fits most standard 750ml red wine bottles).
	Special specification: 38mm (commonly used in New World regions such as Australia and the United States, suitable for large caliber bottles) .
Height	Standard height is 6-8mm, with some high-end designs up to 10mm for enhanced sealing.
Aluminum thickness	The cap body is 0.20-0.26mm thick, balancing lightness with durability.

### Structure of Red Wine Caps:

Aluminum sheet and strip	8011 or 3105 aluminum alloys are used, combining corrosion resistance, ductility and strength. 8011 alloy is suitable for complex molding, while 3105 alloy is highly resistant to impact, both of which meet the sealing requirements for long-term storage of red wine.
Surface treatment	Anodizing and electrophoretic coating are used to enhance gloss and abrasion resistance, while complying with food contact safety standards.
Lining material	commonly used Saran/tin (zero oxygen permeability) or Saranex (low oxygen permeability) composite gaskets, effectively isolating oxygen and moisture to prevent red wine from oxidizing and deteriorating.
Anti-theft design	Built-in connecting point line break structure, the bottle cap shows irreversible damage after opening, preventing secondary encapsulation.
Forming process	Aluminum is made into bottle cap by stamping, stretching, curling and other deep-processing steps, and the edges are sealed with precision roll sealing technology to ensure airtightness.

### Core Advantages of Red Wine Caps:

#### - Superior sealing

Oxygen permeability as low as 0.01cm<sup>3</sup>/year (Saran/tin liner), avoiding the risk of oxidization of red wines and contamination of the cork (TCA), especially suitable for long-term aging wines.

#### - Environmentally friendly and economical

Aluminum can be 100% recycled, energy consumption is only 5% of virgin aluminum, carbon emissions are 58% lower than cork; low cost of large-scale production, unit price is about 1/3 of cork.

#### - Convenience of use



No corkscrew required, can be opened and sealed repeatedly, suitable for ready-to-drink scenarios; no need to worry about cork drying and cracking when stored vertically.

- Anti-counterfeiting and design flexibility

Supports customized designs such as laser engraving, QR code printing, magnetic cap opening, etc. to enhance brand recognition; anti-theft structure to prevent counterfeiting.

- Durability

Corrosion and impact resistant, not easily broken during transportation, suitable for global supply chain needs.

### Application Scenarios of Red Wine Caps:

- Medium and low priced wines: to control costs while ensuring stable quality.

- Ready-to-drink wines: such as boxed wines, small bottles or travel portables.

- Emerging wine regions: some wineries have adopted aluminum caps to break the traditional image and convey a modern sense.

### Packaging of Aluminum Red Wine Caps:

Parameter	Specification
Quantity	According to the caps sizes
Packing box	5 ply or 7 ply Body Corrugated Boxes according to the requirement of customer.
Packing – Inner	Packed in sealed Polyethylene bags
Packing – External	Gum tape and strapped with PVC straps
Optional	Palletize as per Customer requirement.