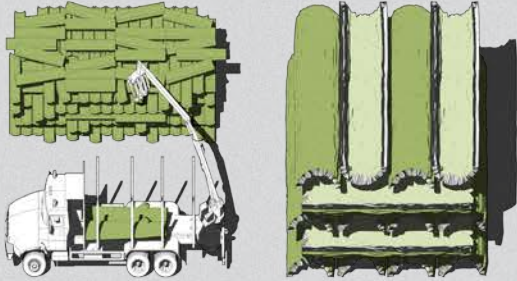


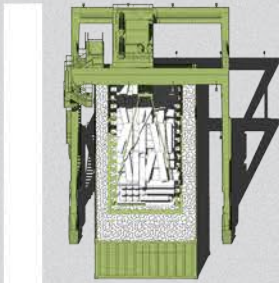
#14 Transportation
Cork is transported to specialized process plants to be manufactured.



#14 Factory
Cork planks are moved into the factory to be crafted into cork stoppers.

#14 Drying
After six months of stabilization in a year, cork reaches the right moisture.

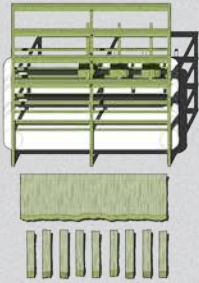
#14 Cork Planks
After extraction, cork planks are classified and dried to remove moisture.



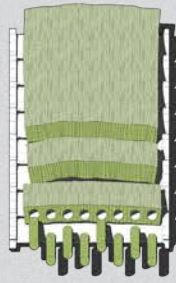
#14 Boiling
Cork is boiled at 100°C to eliminate flatulence and eliminate organisms.



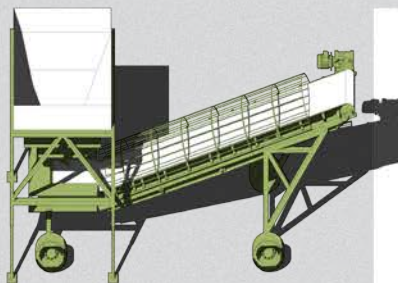
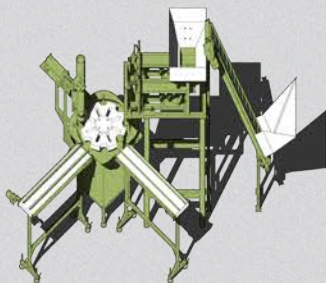
#15 Stabilization
Planks are too damp to process after boiling, so they are stacked again.



#15 Trim
Sheets are prepared and trimmed into strips after quality selection.



#15 Drilling
The cylindrical stoppers are extracted with automatic drilling machines.



BLOCK Ø2 IMAGE

BLOCK Ø3 DESCRIPTION

Value chain of wine barrel production.

BLOCK
Ø4
NUMBER

BLOCK Ø5 AUTHOR

URBANITREE (DANIEL IBAÑEZ, VICENTE GUALLART) + MANUEL BOUZAS

BLOCK Ø6

RECIPE

METABOLIC WINE

BLOCK Ø7 LOCATION

[NOT FOUND]

BLOCK [not found]

Ø8

LINKS

BLOCK Ø9

FOOTER

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