

## Crowns: Permeability Table & Guide

	Scel+	Scel++	X-Scel
Liner type	Molded	Molded	Molded
Diameter availability	26, 29	26, 29	26, 29
O2 transfer mg/btl/year at 15°C	0.95	0.45	0.35
CO2 loss Bar/btl/year at 20°C	0.24	0.09	0.06
Preconisation (wine evolution)	Quick rotating wines with more micro-oxygenation or wines with a reduction tendency	The bestseller, Specially developed to keep the freshness of the wines, ideal for all Brut and Vintages	Very low permeability for long aging wines, aromas preservation, also for 375 ml and wines sensitive to oxydation
Aging potential on yeast	6 to 18 month	15 months and beyond	For long aging (above 36 months) and 375 ml



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