

# Gris Cordoba

## TESTING

Water Absorption: 0.30 %  
Compressive Strength: 199 Mpa  
Density: 2628-2629 kg/m<sup>3</sup>  
Flexural Strength: 16.6 Mpa  
Hardness on the Mohs scale: 7

## PETROGRAPHIC NAME

Granite

## CHARACTERISTICS

100% natural  
Hard and resistant to heat and scratches, but must be treated with respect to prevent damage. The best of all the natural materials, it can withstand high temperatures, is water resistant and when properly sealed, impervious to most stains, but wine and citric acids must be cleaned up at once to avoid damaging the stone.  
White granite is quite porous and requires regular sealing (initial sealing done by Nerosteine).

## MEDIUM MAINTENANCE

Damp cloth, hot water and mild detergent daily will do.  
Care must be taken to avoid stains.



## AVAILABLE FINISHES

### POLISHED

- High gloss, mirror-like surface
- Enhances the color, markings and character of the material
- Smooth, shiny and reflective
- Retains its shine for a very long time, which makes it relatively easy to clean and care for
- During the polishing process a clear epoxy resin filler may be used to fill any micro fissures or tiny pitting however this does not affect the integrity of the stone, it merely provides an even smoother surface finish



- Gris Cordoba is a uniform, fine grain, white to grey and black granite, that provides a timeless look both in traditional and modern kitchens
- Conceals imperfections and blemishes (light colors tend to show less wear and tear than darker hues). Small surface flaws, water marks, dust, and fingerprints are also less visible on white granite countertops
- Recommended for both indoor and outdoor usage
- Origin: Spain

## DAILY CARE

A lint-free cloth or paper towel and hot water or a ph-neutral cleaner are sufficient to clean, disinfect and protect the countertop.

Common abrasive cleaners, which can destroy the protective sealant on the granite should be avoided.

## SPILLS

Acidic substances like wine, coffee, fruit juices, tomato sauce, and sodas could potentially stain the surface. Cooking oils may also leave a stain if not wiped up. As soon as possible, blot the spill with a soft cloth or paper towel, then clean the area with a granite cleaner and dry with a clean cloth. Remember to blot, not wipe, because wiping can spread the spill.

## HEAT

Although extremely durable as granite is, it's best to use a trivet beneath a hot pot or pan. As extreme changes in temperature can harm or even crack it.



## WATERDROP TEST FOR SEALING GRANITE COUNTERTOP

Pour a bit of water on the counter.

Note the time that you placed the water on the counter and time the water to see how long it takes to absorb (the granite will darken).

Use this chart to determine how often (if at all!) you need to seal your granite countertop:

Immediate absorption: Apply a couple layers of sealer annually and wipe spills quickly.

4-5 minutes: Multiple layers of sealer needed, but only redo every 3-5 years. Use this water test again before reapplying.

10 minutes: Apply a single layer of sealer; may be many years before reapplication is needed.

30 minutes (or doesn't absorb): No need for sealer!

## NOTE!

Sealing will not prevent etching or scratching.

Excessive attempts at sealing could create a residue film build-up

## DO NOT

- Use generic cleaning products (as bleach, glass cleaners, and other degreasers and common household cleaners)
- Use ammonia-based cleaners and vinegar
- Use bathroom, tub&tile or grout cleaners
- Sit or stand on the countertop
- Store liquids or toiletries directly on the countertop

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