

The 5 Essential Rules Of Wine Storage

Vintec and Transtherm wine cellars ensure your wines are stored in the ideal cellaring conditions by respecting these 5 wine storage rules.



Stable Temperature

Daily and weekly temperature fluctuations denature your wines. In particular, temperatures above 25° will ruin wine within a couple of weeks and create "spoiled fruit" flavours.

Our wine cabinets maintain stable temperature through the interaction between a compressor and a thermostat, insulated side panels and double/triple-glazed doors.

01



Humidity above 50%

Levels lower than this cause corks to dry out and shrink, allowing damaging air into the wine, creating oxidation and off-odours

Our wine cabinets incorporate a Thermal Pump System which ensures adequate humidity levels are maintained (50% or greater). The Thermal Pump works by heating condensed water, which is then introduced as humid air within the cabinet.

02

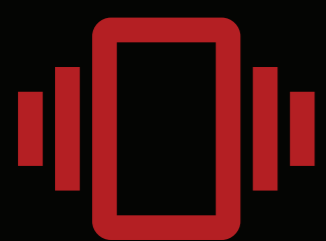


Dark Storage Area

All light should be avoided, but UV light in particular: it creates hydrogen sulphide compounds in wine and affects the tannins and colour of the wine

Our wine cabinets eliminate this threat by incorporating:
1) UV-treated tinted glass doors, 2) dark interiors, 3) dimmed LED lights.

03



No Vibrations

Imperceptible vibrations prematurely deteriorate wine by speeding up chemical reactions and ageing.

To protect the quality of your wine, our wine cabinets create a vibration-proof environment by including the following: 1) an externally-housed compressor, 2) rubber shock absorbers, 3) vibration absorbing wooden shelves.

04



Airflow

Lack of appropriate ventilation and air change will result in the wine cellars becoming stale and mouldy.

Vintec wine cabinets include internal and external fans to ensure that there is a slow reticulated air flow throughout the cabinet. The larger Vintec models also include a carbon filter to limit any odours penetrating the wine cabinet.

05

Wine Cabinets have nothing in common with fridges: they do not generate intense cold and they don't remove ambient humidity as fridges do. They're designed to replicate the ideal conditions found in the best natural underground wine cellars by controlling humidity, temperature, UV light and ventilation (and by limiting damaging vibrations).



Contrary to popular belief, wines sealed under screw caps also benefit from cellaring and ageing. In addition, they don't need to be laid down for cellaring, whereas wines sealed under cork do (to avoid the cork drying out and shrinking).

All wines – reds, whites and champagnes – cellar at the same temperature (12-14°C)? Over 80% of people don't realise this!



If you store wine above proper cellaring temperature (12°-14°) its aromas will be stripped of their finesse and hidden by an overpowering sensation of alcohol. Be warned: it also brings out any faults the wine may have!



DO YOU KNOW?