

KENNEDY★HAHN

APPLIANCE

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★★★ Wine Storage ★★★

Wine is alive, and can react either positively or negatively to its environment. It should be kept in a clean, dark place with proper ventilation where it can be stored free of vibration and at a consistent temperature.

Temperature	Temperature is the most important factor in proper wine storage. Because wine can be damaged by a fluctuation in temperature, it is best to store all wines at a consistent temperature between 40 and 65 degrees; the optimum temperature is between 50 and 55 degrees. Chill to the proper temperature just before serving—whites 40 to 55 degrees and reds 55 to 65 degrees. Wine kept at too warm a temperature will age faster than wine kept at a cooler temperature.
Humidity and Ventilation	Proper humidity level is the second critical step to the best possible storage. A relative humidity of about 70% is recommended. Having adequate ventilation, as well as the proper level of humidity, is essential to preventing the cork from drying out and shrinking. If the cork dries out, it will allow air and foreign odors to get into the bottle.
Light	Wine is best stored away from direct light because this will prematurely age the wine. Ultraviolet light may give wine an unpleasant aroma.
Vibration	Excessive movement or vibrations caused by noisy compressors or other sources can impede the stable development of the wine. Also, once a wine is laid on its side, it should stay in that position until it is opened.

Kennedy-Hahn Appliance carries many popular wine storage appliances with a variety of options that make storing your wine both easy and stylish in any room in your home.

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★U-Line ★Scotsman

