

# Wine Storage Tips



## **Wine Racks**

Home wine racks are specially designed for storing bottles of wines in a horizontal position, to help preserve the quality of the wine. Storing your bottles in a wine rack is a great way to prevent the corks from drying out. If this happens, the cork can shrink and let air in, resulting in oxidization, which will spoil the taste. Wine storage racks usually have separate compartments for holding individual bottles, allowing gaps between each one to allow air to circulate. Ideally, wines should be kept at a consistent temperature of around 55 degrees fahrenheit, with a relative humidity of 70%, away from light.

If your wine collection is growing rapidly and you don't have a wine cellar, then there is a huge choice of wine racking that's designed for home use. If you'd like to keep a few everyday bottles within easy reach, then wall mounted wine racks offer a solution. This type of rack is hung on the wall, which saves space, and allows you to always have a couple of bottles on display. Often, these racks come with built-in stemware holders, so you can conveniently keep your glasses in the same place. Wall wine racks are generally pretty cheap to buy, at around \$40-\$50.

Other types of rack include compact designs to fit on a counter top, or stackable towers to place on the floor, whose capacity can grow to meet your storage needs. Wooden wine racks are very popular, made from all sorts of wood, including pine, oak or mahogany. For a more contemporary look, a metal wine rack can be an attractive feature in itself, made from ornately crafted iron, stainless steel, chrome or aluminum. Whatever the style of your décor, there's sure to be a wine rack design that fits in perfectly and provides you with a functional way to organize your wine collection.

Whether you're after a DIY self-assembly kit, or a custom wine rack, online stores are full of all kinds of wine racks to suit your budget and your wine storage requirements.

## **More On Wine Racks**

Wine racks have become something that just about anyone wants to purchase and have within their home. They are supplied in a wide selection of styles, shapes and sizes to fit just about anyone's requirements.

Adding one to a home can heighten the residences value and set it apart from other homes. It can also help to keep wine fresh, undisturbed and easy to access when you need it. You dont have to be a wine lover to find the value in adding a wine rack of some sort to your home.

### **Selection: Selecting The Best Wine Rack For You**

Since there are so many various types of wine racks to select from, it makes sense that you would need a little help knowing which is the Best one for you. Here are some of them and a little info that you need about each one.

**Top Of The Line:** The top of the line wine racks are those that can be custom assembled in a cellar of your residence. These are fantastic choices for individuals who have room to add a room in a cool area of the home and those that adore wine.

They can be custom built out of the wood types of your preference, fitted for the area that you have chosen and shaped in virtually any form that fits your needs. The bad news is that with any custom work you will also have to pay quite a bit more for it.

**Metal Wine Racks:** For a more fashionable way of displaying your wine, consider a metal wine rack. These are available in a wide range of sizes and can be used to display your wine in a beautiful

way, as you would other decor within your residence.

They are often purchased to stand on the floor or they can be purchased as counter top sitters as well. The number of bottles they will hold depends greatly on the size of the wine rack you purchase. Often, they can be purchased in the style you are after. The one drawback to these is that you will need to find a location, out of the way of children, to place it.

**Hanging Wine Racks:** To take care of that problem with room, you can add a wine rack to your wall or hang it from your ceiling. These are great choices when it comes to adding a little style to your kitchen.

Again, they come in a wide selection of sizes and styles, depending on what you like. If you choose these, you will likely get less storage than you would any other method but if you only keep a few bottles on hand, this is ideal.

**Environmental Controls:** If you are a wine connoisseur, you should consider investing in an environment controlling unit. If you were to build a wine racking setup in a cellar, you would be able to add to it climate control. If you are looking for a way to control the environment in your kitchen, you can do this with a wine chest.

These fit under counters like your dishwasher can or they can be stored above the counter in smaller units. They are a crucial appliance for your kitchen. These are much more pricey than wine racking systems but can keep your wine at the best temperature.

Any and all wine racking systems can be purchased online. You will find that custom made options as well as those that are a simple

hanging racks are offered to you in the sizes and styles that you really want to have. Wine racks are an excellent choice for upgrading your residence.

## **Wine Storage**

Wine storage is key to the success of any collection. If you enjoy collecting fine wines then you will want to look into the best of all wine storage options. There are many different ways to store your wine but no matter which wine storage solution you choose you will need to keep the conditions constant.

The temperature of any wine storage space needs to be at a constant 50-60 degrees. There should also be plenty of ventilation of the area and this wine storage should be far away from the main area of the house. You do not want to have your wine collection suffering due to too much vibration and you need to keep any source of light to a minimum. No sunlight should be permitted into the wine storage area.

You can use a wine cellar for your wine storage or you can have a special cooler. Wine racks are a necessary part of your wine storage. The wine racks can be made of metal or wood and the wine storage that you choose will be a matter of personal taste. Both of these sorts of racks are wonderful to look at but the metal racks tend to be more flamboyant and stylish while the wood racks are classic and traditional in style.

You may want to choose your racks in order to have them match the rest of your wine storage solution. The final choices that you make will be affected somewhat by whether or not you are planning to show off your wine cellar to your friends. If you are then your wine storage solutions will need to be a little more coordinated.

So look into the wine racks and other wine storage options that will all look well together. Your wine storage area can look like those of a professional wine collector. It is not hard to do but it can cost you a

little money.

Your temporary wine storage options are a little simpler. Just before you serve your wine you will probably want to chill it, this of course depends on the wine. In order to store your wine for chilling you can look into cool wine storage solutions. Wine coolers are easy to find, you can find them in many department stores or wine stores. Even the Internet is a great source for finding these types of wine storage options.



## **Temperature And Storage Suggestions**

The love of wine has existed since the dawn of time. Fossil vines, 60-million-years-old, are the earliest scientific evidence of grapes. The earliest written account of viniculture is in the Old Testament of the Bible which tells us that Noah planted a vineyard and made wine (well with all those animals on the Ark what was he expected to do!)

Exactly when it was discovered is unknown, but an ancient Persian fable credits a lady of the court with the discovery of wine. This Princess, having lost favor with the King, attempted to poison herself by eating some table grapes that had spoiled in a jar. She became intoxicated and giddy and fell asleep. When she awoke, she found the stresses that had made her life intolerable had dispersed. Returning to the source of her relief, her subsequent conduct changed so remarkably that she regained the King's favor. He shared his daughter's discovery with his court and ...

The wine industry and consumption continues to grow every year. Wine connoisseurs are continually buying great wine to keep either for later consumption or for investment.

One of the most important aspects to ensure your wine stays fresh during storage is the wine storage temperature.

The basics of wine storage temperature are fairly simple. First, the wine should be kept cool. Like most beverages and foods, heat is the natural enemy of wine. A cool temperature is optimal, but the temperature should not be lowered too much as this too will harm the wine. In the unlikely event that the wine freezes, it will probably only be suitable for vinegar!

The basics of wine storage are really straightforward with whites,

reds, and blushes. However, the serving preparation for each of these wine types is different and something worth discussing. After removing the bottle from storage, getting your wine to the correct temperature is important. With red wines, such as a merlot or shiraz, approximately 65 degrees Fahrenheit (18 degrees Celsius) is what is recommended. This is basically room temperature. Secret tip: in a room of about 70 degrees Fahrenheit the wine, due to being a liquid will naturally be cooler. It is highly advised to not chill red wines. This is a more common error than you think, the cold can be very destructive on the wine and its flavor.

With whites and many blushes the need for refrigeration before serving is key. Chilling truly brings out the flavor. For these types of wine 39 degrees Fahrenheit or 4 degrees Celsius is usually a good temperature.

In the case of both darker wines and the lighter types, it is advisable to let the bottle 'breathe' after opening. It is recommended you do this about half an hour before drinking (longer is often better)

Now to tasting. Swish the wine around the mouth to truly get the most out of the flavor. I however recommend drinking as opposed to spitting it out!

In the end ENJOY the wine, it is after all a pleasure that has been with us for centuries.

## **More Storage Tips**

Wine has been set apart from the other beverages consumed by humans, rather like the gods and goddesses themselves were set apart from mere mortals in their aerie on Mount Olympus, since the first flagon of grape was allowed to ferment. Wine has had a role to play in religious ceremonies from the time of the ancient Greeks to the Christian rituals of today, and when it is released from its bottle like a genie, wine has almost the same effect.

Yet wine, for all its mystery, requires some rather mundane care. Wine which is not to be consumed immediately needs to be sorted, and its proper storage has certain rituals of its own. For those uninitiated into those rituals, wine storage tips might prove helpful.

Although many people love to store their wine in plain sight of the envious eyes of their visitors, or because the shade of the burgundy exactly matches the roses on Grandmother's china, the first of the wine storage tips is that wine should be stored away from light and heat. If you're not going to be drinking the lovely burgundy within a few weeks, put it back in the wine storage rack in a dark cool part of the house.

### **Watching The Humidity**

And while you're putting it back, check the humidity in your main wine storage area. The second of the wine storage tips is that you don't want the humidity to drop to a level at which the bottle corks will begin to dry out and shrink. If they do, air will get into the bottles and the wine will eventually deteriorate.

### **Storing Leftover Wine**

Another of the more useful wine storage tips regards what you should do after the party with the wine in your half-empty bottles. Feeding it to the kitchen sink hardly seems justified; if you can find the cork and it still fits, just replace it and make sure to finish the wine in the next couple of days.

## Nitrogen Sealing

But if you've had as much wine as you can take for a while, and you can find one, get yourself a nitrogen wine storage unit. It has a cylinder of nitrogen attached to a hose, and the hose is fitted to the bottle of leftover wine, pressurizing it with nitrogen gas so that the wine is protected from oxygen in the air. Oxygen will destroy the wine's magical properties, but nitrogen will leave them intact.

The final, and most obvious, of the wine storage tips, is to forego the entire storage process and drink the wine as soon as you bring it home. That's why you bought it!