

Should wine be stored in the refrigerator?

Wine is a premium drink, requiring strict and careful storage. So how much is the wine storage temperature? Should wine be kept in the refrigerator? The answer will be right after you read this article.

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content

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How much is the wine storage temperature?

Temperature is the most important factor that helps preserve wine longer. Too high or too low temperatures also affect the quality of alcohol.

In France, people often store wine in underground cellars, where the temperature is about 13°C. Therefore, the wine storage temperature is best from 45°F - 60°F (ie about 7°C - 15.5°C) or preferably from 50 - 55°F (about 10-13°C). The temperature for storing white wine is the same as that for red wine storage.

Should wine be kept in the refrigerator?

When to store wine in the refrigerator

In some cases, people often put wine bottles in the refrigerator. Eg:

1. Refrigerator temperature guaranteed at 7 to 13 degrees C.
2. Your family does not often use wine, only occasionally donated, given .
3. The bottles of wine are bad, they have been turned on and can be used up in the next 48 hours.

When not to put wine in the refrigerator

1. When the temperature of the refrigerator does not guarantee the conditions for preserving alcohol. Because the heat level for storing food will also be different from wine storage.
2. If you are a believer in wine, you often own expensive, precious bottles of wine, the preservation of wine in the refrigerator is not feasible.
3. Refrigerators can only store wine for up to 3 days, so if you do not need to use it right away, you should not put wine in the refrigerator.
4. In addition, when the refrigerator reaches the set temperature they will usually automatically disconnect. This will cause the temperature and humidity to not guarantee the quality of the wine.
5. If you have too much food, you should not put alcohol in the refrigerator.

What is the best way to preserve wine?

There is a simple and effective way to help you keep the freshness, taste and aroma of the bottles, that is to use a dedicated wine cabinet.

The reason to use this type of cabinet is:

1. Adjustable temperature, stable humidity control.
2. Free from snow, keep alcohol in an ideal temperature.
3. Wine cabinet is simple and easy to replace.
4. The glass door of the cabinet is UV resistant, you can observe the wine bottles inside with the naked eye.
5. Luxurious and sophisticated design in every detail helps family interior space.
6. Helping wine keep the taste and quality.
7. A wide range of cabinet capacities helps you to maintain the right amount of alcohol.
8. There is a system to reduce vibration so as not to adversely affect the quality of alcohol.

Suggest some models of high-class wine cabinets used today

Wine storage cabinet Vintec Electrolux V20SGES3

Vintec V20SGES3 is a wine cabinet design of Sweden's famous Electrolux brand. The cabinet is designed in vertical form, quite compact. The door made from stainless steel gives the product a shine. Cabinet with capacity of 20 bottles of wine with flexible shelves can be easier for you to arrange wine bottles.

The temperature can be set flexibly, so in addition to being used to preserve alcohol, you can also use it to marinate beer, other drinks if needed.**Price: VND 9,890,000.**



Specifications:

1. Power consumption: ~ 0.38 kW / day
2. Storage temperature: 6 ° C - 18 ° C
3. Control panel: Push button
4. LED light: Blue
5. Tray material: Oak wood
6. Number of bottles / 1 tray: 18 - 20 bottles
7. Door type: 3-layer glass with UV protection
8. Brand: Sweden
9. Warranty: 24 months

Kadeka Wine Cabinet KSJ-168EW

Kadeka KSJ-168EW has designed 15 shelves with a capacity of 165 bottles, suitable for use in restaurants, banquet rooms .

The glass door of the cabinet is designed with 3 layers of UV protection, the air conditioning in the cabinet is stable, ensuring the quality of the original wine. Kadeka KSJ-168EW has safety lock feature, which will ensure to prevent unwanted losses.**Price: VND 34,550,000.**



Specifications:

1. Storage temperature: + 7°C to + 18°C
2. Security lock: Yes
3. Moisturizing box: Yes
4. Odor filter system: Yes
5. Number of trays: 15
6. Tray material: Oak wood
7. Sliders and safety ledges: Yes
8. Number of bottles / 1 tray: 10 - 12 bottles
9. Anti UV: Yes
10. Warranty: 24 months

Wine storage cabinet Electrolux Vintec V20SGEBK

Vintec V20SGEBK Electrolux is equipped with 6 oak wooden trays, specialized for wine storage cabinets. The characteristic of this wood is that it can expand with temperature to fit the body of the bottle.

The trays can be relocated flexibly to make sure the bottles are arranged appropriately and scientifically. In addition, the tray is equipped with a smooth slide system, all of which make the system reduce perfect vibration.

Price: VND 9,790,000.



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Specifications:

1. Capacity: Consumption (~ 0.38 kW / day)
2. Storage temperature: 6 - 18 degrees Celsius
3. Style: Stand
4. Number of trays: 6
5. Tray material: Oak wood
6. Number of doors: 1 door
7. Warranty: 24 months

After this article, you probably know the ideal **wine storage temperature** , as well as **whether to put wine in the refrigerator** or not?

If you want to own quality wine cabinets, please contact us immediately:

In Hanoi: **024.3568.6969** or in HCMC: **028.3833.3366**

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