7 Tips for Better Wine Storage

1 — Not too Hot

Wine is best stored at temperatures between 45-65 degrees. Wines stored hotter will age faster.

2 — Not too Cold

Wine stored colder then 45 degrees can expand as its contents freeze. This can cause the cork to rupture resulting in air exposure and leaking.

3 — Avoid Light

Light and UV exposure can harm your wine. Store your wine bottles in a dark place to avoid cooking your wine and aging your labels.

4 — Store Sideways

Wine to cork contact is necessary to keep the cork moist and intact. Horizontal storage is best for corked bottles and a space saver for others.

5 — Control Moisture

Too much moisture can lead to mold. Too little humidity can lead to the cork shrinking & cracking which will expose the wine to air.

6 — Invest in Storage

Wine can become a big investment when you start to grow your collection. Consider protecting your investment by purchasing a regulated wine Fridge to help aid in keeping your wine stored properly.

7 — Just Drink It

Most Wine is best when consumerd within a few years of your purchase date. So drink it because the best storage space is your belly!