

How to Store Wine in a Wine Refrigerator


by Catherine Amo



Wine refrigerators, also known as **wine coolers**, are made to chill wine to the appropriate temperature. Regular refrigerators are subject to constant activity, which causes the temperature to fluctuate. This is not appropriate for wine, which must be stored at a constant temperature. While wine cellars are still the best option for storing wine and are ideal for those with an extensive wine collection, wine coolers are affordable and adequate for those with a small collection of wines.

Storing Wine:

1. **Storing varied wines in a single refrigerator.** If you plan to use a single-wine refrigerator for your various red and white wines, a temperature of 54 degrees Fahrenheit is best. Although each version has a more ideal temperature setting, programming the refrigerator to 54 degrees Fahrenheit will not adversely affect the wine but only slow down the aging process.
2. **Storing varied wines in a dual-wine refrigerator.** Dual wine refrigerators can store two types of wine at two different temperatures. Set one compartment at a temperature between 50 and 65 degrees Fahrenheit for red wine and set the other between 45 and 50 degrees Fahrenheit for white wine.
3. **Adjust the temperature gradually, when necessary.** A sudden increase in the temperature of the refrigerator can force the wine through the cork, while a sudden decrease can force air into the bottle.
4. **Avoid frequent changes to the temperature.** Fluctuation in temperature in your wine cooler can cause premature aging in the wine.
5. **Store opened bottles of white wine.** Replace the cork tightly and put it back into your wine refrigerator. The wine refrigerator can preserve the wine up to five days. Opened bottles of red wine do not need to be refrigerated but should be consumed within two days.
6. **Keep the refrigerator closed.** Ensure that the doors and drawers of the refrigerator are closed and airtight. If not, the temperature in the refrigerator will be higher than what is ideal for your wines.

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7. **Avoid oxidization.** Always store corked wine bottles on their sides. The wine racks in wine refrigerators are designed to store wine bottles on their sides. This is to keep the corks moist. If the bottles are left standing, the corks will dry out and let air in, spoiling the wine.
 8. **Avoid moving the bottles.** Constant motion affects the aging process. If you have a fairly large collection of wine, create a system that will help you locate what you need easily without having to move the bottles.
 9. **Wine refrigerator location.** Keep your wine refrigerator in an area free from vibration. Vibration agitates the wine and will affect the quality of the wine.

Wine Storage Tip:

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1. Store red wines for up to ten years and white wines for up to three years.
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