

The
Wine Show



GUIDE TO STORING WINE AND WINE ACCESSORIES



in partnership with

TANGLEWOOD



INTRODUCTION

When Goldilocks grew up, we think she became a sommelier. Because she'd understand the importance of wine being "not too hot" and "not too cold". That's why every wine lover needs to treat themselves to a wine fridge from our friends at Tanglewood Premium Wine Accessories.

FUN FACTS

"Room temperature"

is too hot for wine when your radiator is set to 20°C or more. We came up with the term when rambling French manors were 16°C. And everyone wore a sweater. Our kitchen fridges are too cold for white wines too. At 3°C you can't taste the fragrant aromas of most white wines.

Interestingly only **1% of all wine in the world should, in fact, be aged**. So, it's hardly a surprise the romanticism within the wine industry surrounding aged wine, considering both its rarity and the way it can transport you to a special moment in time.

TEMPERATURE

Wine (whether red, white or rosé) should be stored at a temperature of between 10-15 degrees with a humidity level of about 65%. Achieving this by storing your wine in cheap wooden racks in the corner of your kitchen, or the cupboard under the stairs is an impossibility and consequently, your wine may suffer.

Here's a list of wine drinking temperatures, according to grape variety and character:

Champagne – 7°C
Riesling – 8°C
Chardonnay, Vintage Champagne – 9°C
Viognier, Pinot Gris – 11°C
Port – 14°C
Sangiovese – 15°C
Tempranillo, Pinot Noir – 16°C
Red Burgundy, Cabernet – 17°C
Red Bordeaux, Shiraz – 18°C
Vintage Port – 19°C



WINE GLASSES

Beautifully crafted glassware to enjoy every wine at its finest. The shapes have been specially designed to enjoy all types of wine including sparkling, port, sherry and sweet wines and anything else you want to enjoy to the finest. The unique designs will enhance your enjoyment of all wines aromas, flavours and textures in what we would consider the most delightful glassware possible.

<https://tanglewoodwine.co.uk/collections/glassware>



We're here to give you our tips on storing and serving wine with perfection. And so are the team at Tanglewood - <https://thewineshow.com/tanglewood>

CORAVIN

Coravin is the only wine preservation system that allows you to pour any wine by the glass without the need to pull the cork, keeping your wines fresh until you decide to have the next glass.

<https://tanglewoodwine.co.uk/collections/coravin-wine-preservation>



LE NEZ DU VIN

Le Nez du Vin, the learning tool for amateur and professional wine lovers.

The game - smell the aromas and try to identify them. A great way for yourself and friends to be drawn into the pleasure of the game and educate along the way. You will soon realise that Le Nez du Vin has effortlessly developed your sense of smell and empowered you with a common vocabulary to describe, understand and enhance your enjoyment of wine.

<https://tanglewoodwine.co.uk/collections/tasting-accessories>



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MAPS

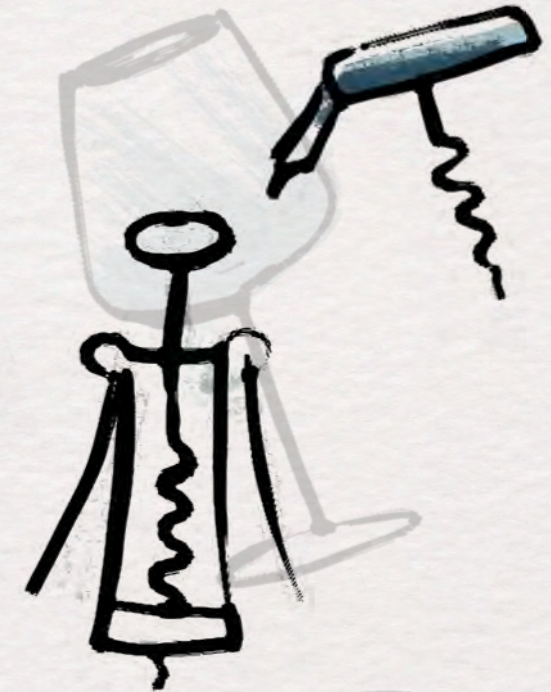
A map is a great way to explore the vast regions of wine. Tanglewood's maps will guide you in your exploration of your favourite wine regions and pinpoint the location of vineyards and where grapes grow best. You can see famous regions as well as neighbouring wine spots that fly under the radar.

<https://tanglewoodwine.co.uk/collections/wine-maps>

BOTTLE OPENERS

Whatever you're drinking, ensure stubborn corks don't come between you and your bottle with one of our openers. From winged corkscrews that have stood the test of time, bar and wall mounted, to light-weight and fuss free. The one thing that you really need to invest in (apart from a marvellous bottle of wine) is a reliable corkscrew.

<https://tanglewoodwine.co.uk/collections/corkscrews>



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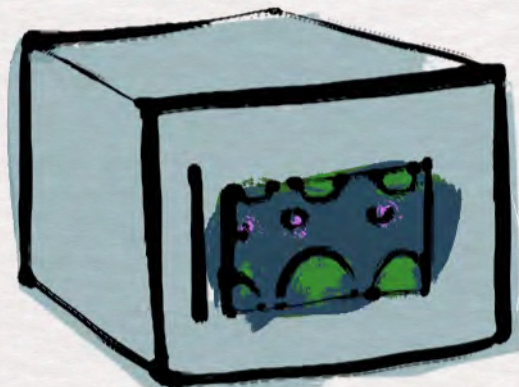
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WINE CABINETS

Tanglewood are the UK distributor of TRANSTHERM by EuroCave. TRANSTHERM are world leading wine storage products designed and manufactured, by the inventors of the Wine Cabinet, EuroCave, in France.

The technology used by TRANSTHERM puts forward the know-how of the professionals to bring together the four criteria required for optimal wine preservation: temperature control, adapted humidity, natural ventilation, absence of vibration.

The technical specificities used endow TRANSTHERM wine cabinets with perfect wine preservation conditions, following the example of natural cellars. Your wine will improve for your optimum pleasure. The quality of the material, the display ergonomics and the contemporary design make TRANSTHERM wine cabinets the ideal solution for safeguarding your precious collection.



Glass and Plain Door

Every cellar equipped with glass door has been treated against UV. This treatment avoids premature damages for wine preservations.

Made in France guarantee of reliability

Created from quality materials and carefully inspected at every production stage, our cabinets are designed in a 7500 m2 French factory, dedicated solely to producing wine cabinets.

Our wine cabinets also combine modularity and aesthetics to offer you optimal ergonomics.

- **Triple Layered body** : The walls of our cabinets are made of three successive barriers. The internal walls provide a strong and versatile concept for the shelving system. The robust and aesthetically decorative exterior walls are reinforced at the corners. A new high density expanded foam (injected process up to 5.5 cm thickness) ensures optimal insulation in between. The Transtherm cabinets thus have a rigidity adapted to weight, bottle storage and thermal stability worthy of that of the best natural cellars.
- **Automatic Temperature Control** : When the ambient temperature rises above the ideal wine preservation temperature, a cold circuit, driven by a very slow cycle compressor mounted on silent-blocks, comes into action. The cold circuit coil, made of aluminium, is within the aluminium back wall of the cabinet, for a better temperature distribution. In case of a drop of temperature, an electrical resistance, which is also within the back wall, will come into action and automatically increase the temperature.
- **Adapted Humidity** : Bottle corks need specific hygrometric conditions in order not to dry out. The thermal pump (Transtherm exclusivity) allows hot humid air to be obtained automatically. Natural condensation on the back wall records a hygrometric value between 55 and 80%.



- **Natural Ventilation** : In order to avoid the mould phenomenon, which would generate bad odours and risk deteriorating the corks, TRANSTHERM cabinets have natural permanent ventilation, based on the principal of the thermal pump.
- **Absence of Vibrations** : The fact that slow and stable compressors are selected, which are separate from the cabinet body, eliminates any residual vibration.
- **Thermal Pump** : The thermal pump process, (a TRANSTHERM exclusivity), by heating the condensed water, allows the introduction of humid air within the cabinet and considerably increases the hygrometry value between 55% - 80%. This principle gives the cabinet natural ventilation and constant air circulation.
- **Thermal Regulation** : TRANSTHERM® cabinets are equipped with an electronic regulation system and sensors designed for this purpose. The sensitivity and precision of the thermostats operates either the cold or hot circuit at the right moment, and as quickly as possible, in order to maintain, with an external temperature between 0 - 35°C (32 - 86°F), a limited temperature variation of 1.5°C inside the wine cabinet. All TRANSTHERM cabinets are equipped with a temperature setting and control panel, featuring a liquid crystal temperature display.