

WINE STORAGE TIPS FROM MAIDEN

TEMPERATURE

55° - 58°

Too LOW (<25°F)
Your wine can freeze

Too HIGH (>68°F)
Aging is accelerated

HUMIDITY

45% - 75%

Humidity extremes can
damage your wine,
corks & labels.

SUNLIGHT

No Direct UV

UV rays can damage your
wine's flavors & aromas.

Low emissivity (Low-E)
glass enclosures welcome
natural light, while deflecting
harmful UV rays & infrared heat.

STORAGE

Horizontal

During long term storage,
laying your bottles on their side
helps to keep the cork moist.

A dried out cork can spoil
your wine.

SERVING TEMPERATURES

Red Wines: 58° - 65° White Wines: 45° - 55°
Champagne: 38° - 45° Sparkling: 38° - 45°

Proper serving temperature ensures
full expression of your wine's aromas and flavors.

PRO-TIP: What if you don't finish a bottle of wine?

*"Purchase airtight containers with lids, in the form of
150ml, 250ml, 500ml, etc. and transfer the leftover wine
into a container with the least amount of surface area.
Your wine will taste amazing for longer!"*

- Ryan Hill, Hill Family Estates



MAIDEN elevates your wine storage experience with solutions that deliver maximum visibility & unparalleled performance.

MAIDEN Wine Enclosure Systems have been thoughtfully engineered to seamlessly integrate high performance Low-E insulated glass, precision steel & proprietary components to ensure an optimal interior climate & desired aesthetic.

