



6 Critical Considerations for Cellaring Your Wine with Technical Precision

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Offsite Storage

01

Does the refrigeration system have any level of redundancy?

Equipment will fail so it's important that the refrigeration system be designed so that the climate of the entire storage area is not impacted if one system is down for a few days.



02

What is the temperature fluctuation "dead zone" of the refrigeration equipment?

All refrigeration equipment has a dead zone between the set point and the temperature at which the unit cycles on. This "dead zone" can be as high as 4F in some wine storage refrigeration equipment.



03

Is it possible to get a report of the climate in the wine storage area?

A report for any given 24 hour period will clearly show the climate in the wine storage area.



Climate Controlled Home Wine Storage

01

If you're planning on a wall mounted unit, what is the throw and is the unit positioned to cool the entire room?

Wall mounted refrigeration pushes the air out into the room, the "throw." Some units have a throw distance of 8'. It is important that the unit(s) be mounted so that the entire wine room is cooled.



02

If there is any glass in the walls or door, is the refrigeration going to blow directly on it?

Cold air blowing directly on the glass could create a dew point on the glass.



03

If a ducted refrigeration system is used, will be ducts be in the envelope?

Standard AC ducts may not be insulated enough to not sweat if the duct work is not in the envelope. They could sweat if not insulated enough and the ambient air around them is high enough to create a dew point.



Have questions about your wine storage? Contact us.

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We look forward to working with you.

MEET WITH US

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