

# Guide to Choosing Your Wine Cabinet

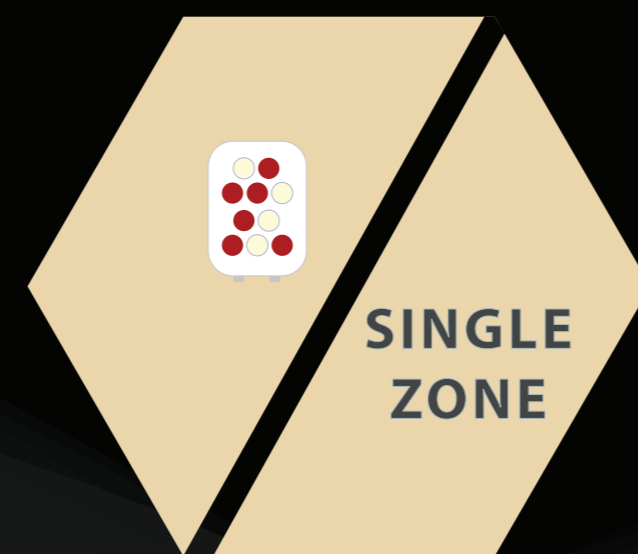
## 1 BOTTLE CAPACITY

**Small**  
30-40

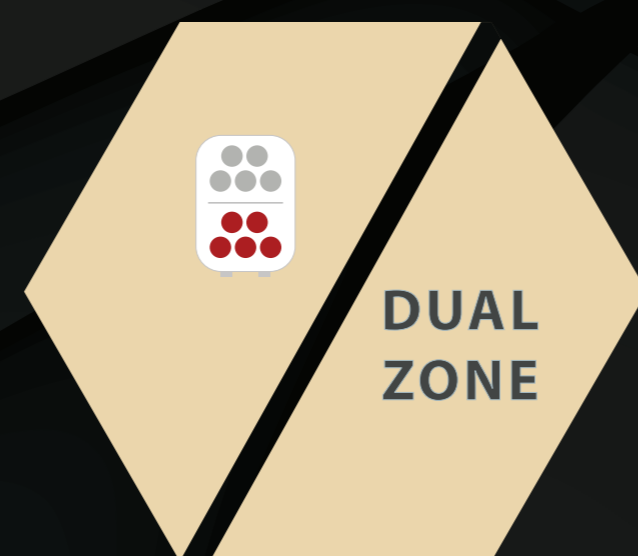
**Medium**  
50-130

**Large**  
130-190

## 2 FUNCTION



Since all wines cellar at the same temperature (12-14°C), a single-zone wine cabinet is ideal for storing and cellaring. Alternatively, a single-zone cabinet can be used to keep white wines at drinking temperature of (6-8°C) or red wines at (16-18°C)

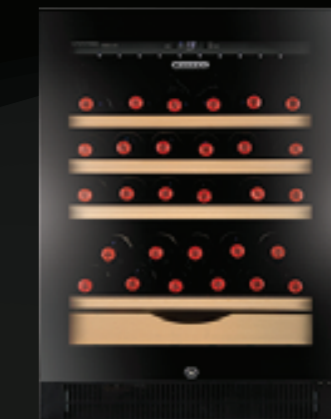


A Dual-Zone wine cabinet is ideal for keeping both reds and whites at perfect drinking temperatures. Set the top compartment at 6-8°C for whites and champagne, and the bottom at 16-18°C for reds. Alternatively, the bottom compartment can be set at 12-14°C for cellaring.



VINTEC versatile Multi-Temp technology is designed for serving different styles/varietals at their perfect individual drinking temperatures. For instance, setting the bottom at 6°C and top at 18°C generates a temperate perfect for both white and red wine.

## 3 DESIGN



**NOIR SERIES**



**Seamless Stainless Steel SERIES**



**ALLURE SERIES**

# Guide to Perfect Drinking Temperature

As a general rule, white wines should be served chilled and red wines at room temperature. However, if you abide by this simple rule you'll probably never get to really enjoy your wine at its best.

Each wine style has an ideal serving temperature

