

## Quick Guide

### Chapter 6.

*Conservation, find the right place.*

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## THE WINE BOTTLE'S SURVIVAL GUIDE

- You should choose the room in your home that combines the best available conditions. Try to ensure that it's cool, with a certain level of humidity, and that it does not have windows or walls oriented towards the setting sun.
  - Avoid storing next to wine substances with a strong or unpleasant smell. (petrol, diesel oil, solvents, paint, etc...).
  - Noise, light and high temperatures are your worst enemies when seeking to conserve wine in good conditions.
  - Table wines should always be stacked horizontally, so that the cork is always moist. If this is not the case, the cork could dry out and could allow air to enter the bottle; the wine would oxidize and acquire an unpleasant taste of mould.
  - Aperitif wine, brandies and liquors sealed with metal caps should be kept in a vertical position.
  - Rosé wines must be consumed when they are still young and fruity. It's therefore better not to keep bottles for longer than 6 months.
  - Young white wines can be kept 1 or 2 years at most. After this time they can acquire a sherry-like aroma and will have a less fresh or fruity taste.
  - Red wines, on the other hand can be kept longer. Some might be kept for up to 10 or 20 years.
  - It's a good idea, when you have bought several cases of a certain red wine, to try one bottle every 6 months. Note down your impressions so you can follow its evolution as it ages. The wine will gradually improve until it reaches a point where it seems to have stopped evolving. Then it's advisable to drink it within a maximum period of one year.
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