



Use kitchen

## Can you Use Kitchen for Wine Storage?

KITCHEN



## Can you Use Kitchen for Storing Wine in Home?



Are you an overworked parent looking for a stress buster? Or an exhausted employee? Well, whoever you are, we all know wine doesn't discriminate. After a really long day, I'm sure you would love to come back to a quiet corner in your home, your favourite songs on the play, sip some wine, and rejuvenate your soul. Even if you're on the other side of the coin and like to socialise more often, use kitchen for hosting friends and family for drinks, this one's for you. With some cool wine rack hacks, you'll love this personal space of yours even more. Let's begin by answering some of the most asked questions related to wine storage in your cookhouse.

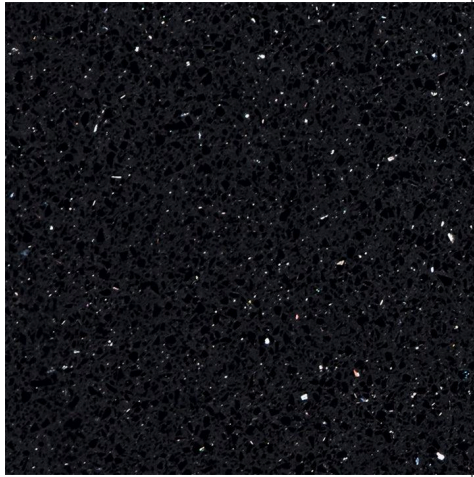
### Wine Store Kitchen?

For a straight answer, any wine enthusiast will tell you that the best place to store wine for the long term is in a specialised wine cellar with controlled temperature conditions. But we want to be more practical and we want answers that suit all of our daily living styles because not all of us have wine cellars (obviously). We can definitely store wine in our kitchens if we follow some instructions and guidelines. The most important thing is that you store it at an even temperature. Try to keep it away from the kitchen countertops or shelves that are exposed to sunlight, as well as those kitchen worktops that have a hob in them. The heat can warm your wines and influence their flavour. Choose a location that does not receive much sunlight, even



fluorescent lighting. Avoid frequent moving of the bottles and store them in a stable position until you're ready to consume them. So, as long as cooler temperatures are provided and drastic fluctuation is avoided, you're safe to go.

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## Use Cool Kitchen to Store Wine





Can you store wine in fridge? NO. Do not store wine in your regular fridge for extended periods. Your normal kitchen refrigerator not only keeps your wine too cold, inhibiting its maturation, but it also dries out the cork. For shorter durations and immediate consumption, storing them for 2-3 days is not a horrible idea.

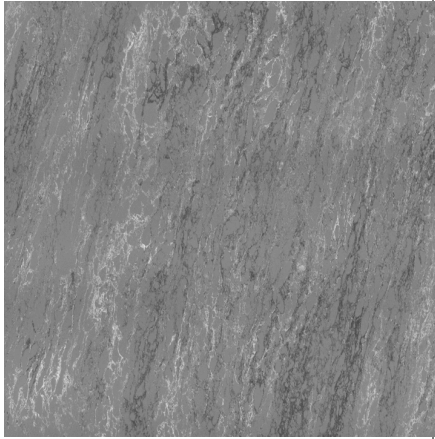
## How to Store Wine at Home Without a Wine Cellar?



From simple wine holders to fancy display sets, you have a wide range of options to stack your favourite sips in. For those that are not concerned with style, a simple wine drawer or a wine shelf is a basic go-to. Redwood and Mahogany, the most popular woods, in terms of resistance to rot, mildew and insects are the perfect choices for designing your custom wine store place. However, if you're enthusiastic about collection and display, there are a vast multitude of options you can choose from. You could try a distinctive decorative piece attached to a wall that serves the purpose of a wine holder. A cliché inbuilt shelf or wall-attached cabinet is always an option to display your collection. You can spice it up and choose to make it more stylish with metal pieces carved in different shapes and sizes but solid enough to prevent mishandling in clumsy situations. A little bit of scrolling through online websites could be a huge advantage if you're genuinely wanting your storage racks to stand out.



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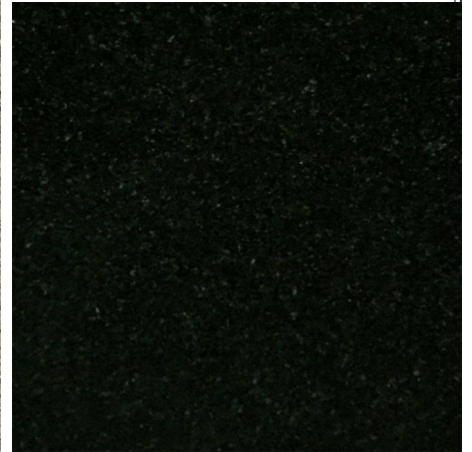
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### Kitchen Ideas For Small Kitchen?





**1. Slim pullout cabinet to store wine without cellar**



**1. You can also store your wine efficiently on rolling bar carts or kitchen islands**





**1. Zig-zag racks are an economically efficient way to minimise storage space**



**1. Multi-holder metal racks for wine stock**





1. Wall wine holding idea to cut on space



BLANCO MICRO  
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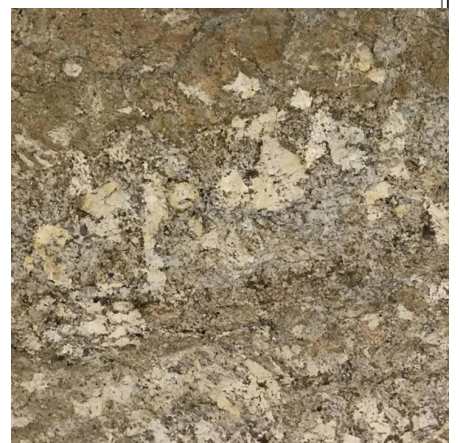
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## Sustainable Ideas with Remnants to Use Kitchen for Wine Storage



Use your stone left outs and half cuts from completed kitchen worktop projects. You can try to collect a lot of worktop offcuts from your neighbours or stonemasons you have contact with. Combine them all and reuse them creatively to make your statement wine racks with your DIY skills. We at Work-tops have come up with an excellent sustainable strategy for purposes like these. Our [Remnants](#) section displays a wide range of stone offcuts from stone masons and kitchen traders. Homeowners can contact us or the sellers directly from the information displayed to purchase the remnants. This will help you drastically cut the cost for your smaller projects like these. Besides, you will also create a look unique to yourself and have a good time doing something fun like that, amidst your busy life schedule. Do share your pictures with us, or tag us on [instagram](#), if you complete your creative project.

### Some Basics to Remember for Wine Storage:

**Right temperature:** Although ideal temperature can vary from one variety to another, the average optimal conditions for long-term wine storage are generally accepted to be around 55°F (13 ±3 °C) and between 70 and 90% relative humidity. Choose a spot where the temperature is likely to be more stable and not deviate often. Extreme heat can cause your wine to mature faster thus posing a big threat for those aiming for long-term storage.




Avoid extreme cold: Long-term storage in a fridge is a no-no. There is a chance of your wine flavour becoming dull if kept in extreme cold for too long. Apart from this, strong odours from food in the fridge could affect the quality of it and the dry environment could cause the cork to shrink thereby increasing the chances of wine getting oxidised. However, a few days or a week in the fridge isn't going to be a problem.

Horizontal positioning: It is advised to store wine bottles in a lying position rather than standing, especially if you're someone that prefers natural corks. The reason is the prevention of your wine from ageing prematurely. What happens is if a wine bottle is kept standing for too long it will lead to the cork getting dried which causes shrinking thus letting air inside the bottle. This faulty oxidation will cause the wine to lose its originality as taste and flavour both get altered. Therefore, it is best advised to store bottles horizontally which ensures the moistness of a cork at all times, which means it will be swollen and properly sealed in simple terms thus securing the wine at its finest.

Lighting: Transparency of most bottles means the wine is liable to light exposure and constant exposure is not good. UV rays have a degrading impact on the taste, smell and appearance as well. You don't want a wine with an unappealing aroma and taste, do you? So, for the reasons stated above, it is recommended to store wine bottles in darker and cooler places.

## So far, you Learnt that in order to Use Kitchen Effectively for Storing Wine, you must:

1. Avoid spots that are exposed to heat.
2. Avoid spots that are exposed to light.
3. Avoid spots that are unstable and cause a lot of shaking and movement.

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## Renovating Kitchen?

Now that you are all set, Don't whine, Just Wine. You might want to check out these [collections of stones](#) if you are looking for kitchen worktops or kitchen islands for your cookhouse renovation, altogether. [Email](#) us for free quotes and visit [Work-tops.com](#) to check any current offers.