

Wine Barrel Plus

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IMPORTANT

SERVING: All the wines in our cellar are environmentally controlled. They are kept at 58 degrees and are fully asleep. They have been kept this way since they have been released. It is a fact that red wines are drunk at room temperature which is 65-69 degrees. Therefore all the wines from our cellar need to be awakened slowly, so that you will receive the optimal flavor. We highly recommend a minimum of three days standing straight up and at room temperature of no less than 65 degrees.

We Recommend a two prong cork puller to extract the corks of aged wines as older corks are more delicate.

CORK PULLER: If you own a few rare antique vintages, a St. Estephe 1927 or a Romanie-Conti 1937, you know that you must not pierce old cork; you pry it to prevent crumbling. A two prong cork puller does this most efficiently. The longer of two flat, flexible blades is inserted between the cork and the bottle and wiggled gently downward until the shorter piece enters the other side. Gentle tugging while rocking the cork back and forth extricates it easily from the bottle.

DECANTING DEFINITION: A process for separating the sediment from a wine before drinking. Accomplished by slowly and carefully pouring the wine from its bottle into another container. The longer the bottle sits standing straight up in the same spot the, better the results of decanting.

DECANTING PROCESS: It will be necessary to decant a wine 10 years and older,. Fine reds with bottle age produce a natural sediment as color pigments and tannins bond together and fall out of solution. Decanting is simply the process of separating the clear wine from the sediment. Before decanting, the bottle should be upright for a minimum 24 hours for the best results. Remove the capsule and cork, and with a light under the neck of the bottle (a candle or flashlight works well), pour the wine into a clean vessel in a single, steady motion until you can see the sediment reach the neck of the bottle then stop. The wine is now ready to enjoy.