



*The Vinicase concept was developed in collaboration with wine professionals to promote wine conservation and to facilitate proper storage of wine bottles*

### **Wine Conservation:**

To ensure the maturity and conservation of wine, the following rules of wine care should be adhered to:

- Room temperature to be maintained between 10 to 16 degrees Celsius, with the slightest possible variations.
- Humidity levels maintained between 60% to 75%
- Stable stacking of bottles without vibration
- Horizontal stacking of bottles to ensure the cork is being constantly moistened by the wine.
- A well ventilated environment to prevent build up of harmful odours
- Maximum absence of light



### **Professional and Private Wine Cellars:**

Vinicase is the result of the success obtained with the VRprofessional system. Vincase was developed to meet the needs of professional and novice wine collectors. It is adaptable to the storage of large and small collections of wine.





*Vinicase is obtained by using powdered stone from the famous Comblanchien quarries (Côte de Nuits, Burgundy, France)*

### Materials:

Vinicase is made from reconstituted rock derived from limestone in the Carrieres de Comblanchien (Côtes de Nuits/Burgundy/France) mixed with white cement.

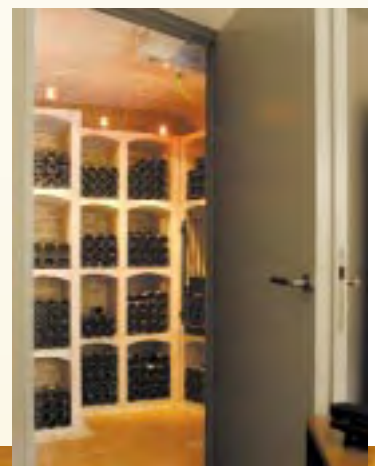
The natural and discrete colour of the Comblanchien enhances the aesthetic aspect of the Vinicase components. The quality and density of the material, provides an important thermal mass and guarantees a high level of temperature stability around the bottles resulting in excellent wine conservation.

### Shape:

The unique shape of the Vinicase draws its inspiration from the old prestigious cellars from various wine growing regions of Europe. The sobriety and perfect design of the vault and sides accentuate the character and atmosphere of the wine cellar. Grids and label display holders, allow you to personalize the installation of your wine cellar.

### Installation:

Vinicase can be installed anywhere: against a wall, in the middle of a room, under a staircase, etc. Requires no fixing to wall - used freestanding. (The sheer weight of the bins ensure a secure, safe structure).

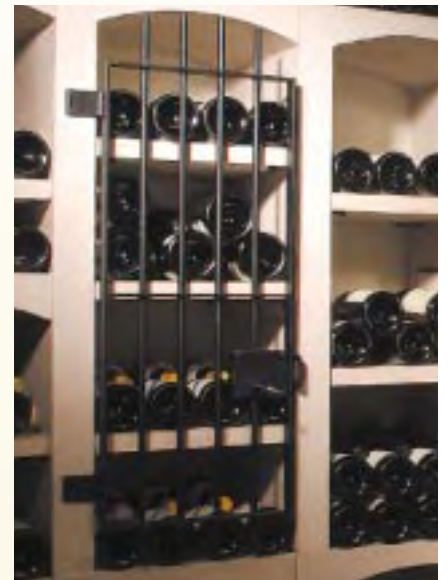


*Tradition inspires our creations*



### **Stacking the wine bottles:**

The wide range of single and double stacking arrangements for all types of bottles has greatly contributed to the success of Vinicase. This type of storage allows the wine label to be visible at all times. The bottles never go over the edge of the boundary. The depth of the Vinicase allows the necks of the bottles to be positioned and overlapped at the centre of the rack, effectively protecting the thin part of the bottle, which is especially sensitive to thermal shocks from temperature variations. This method of storage has been adopted and endorsed by all wine professionals. A small plate usually used by professionals allows for tighter stacking resulting in the best utilization of different size bottles.



### **Capacity and management of the wine bottles:**

Vinicase is a storage system that allows for the best management of your wine cellar. The racks can accommodate all types of bottles. Half bottles, champagne bottles, and magnums can be stored without going over the edge of the boundary. The 3 different heights of the vault can be further divided with horizontal totally removable shelves, resulting in a capacity and storage system ranging between 4 to 92 units.





*Vinicase is the result of the success obtained with the VR professional system, adopted in wine storage by the most famous vineyards and restaurants.*

### Concept:

Vinicase meets numerous requirements. Our storage system was developed in collaboration with oenologists and sommeliers to guarantee the best wine conservation and the proper stacking of wine bottles. Vinicase is easy to install and dismantle. It offers perfect stability. The patented system includes 9 components of precise millimetric dimensions that can be assembled without glue and cement.

### Your Installation:

The versatility of Vinicase allows you to plan the layout of your own wine cellar. By measuring the dimensions of the area to be utilized, you can easily assemble the Vinicase components according to your individual needs. However, this planning can be done for you free of charge, with no commitment on your part. Simply mail or fax us the precise dimensions of your premises (length, height, width, location of doors, windows, pipes or ventilation, etc.), as well as the approximate number of bottles to be stored and divisions you are interested in having.



# VINICASE

*Wine Storage System*

