

The EuroCave wine cabinet offers everything you would expect from a natural cellar

By observing the finest natural cellars, that combine all of the ideal conditions for preserving wines, EuroCave has come up with an excellent alternative.



1 Constant temperature

Thick walls made from earth and stone maintain the natural cellar at a constant temperature between 10 and 14°C.

2 Controlled humidity

The walls and ceilings in rugged rock collect the humidity in the air, guaranteeing an ideal humidity rate of over 50%. Excess humidity is evacuated through the gravel floor.

3 Thermal Insulation

The thick walls provide excellent heat insulation. The darkness of the cellar protects the wine from harmful U.V. and thus avoids premature deterioration of the wine.

4 Slow and permanent ventilation

A constant slow air flow is obtained by means of a pressure variation between a door held ajar and an air vent.

5 Barrier against vibration

The thickness of the walls and the environment of a natural cellar underground creates a shield against exterior vibration.

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The walls (insulated with 5cm of EuroCave's specialist insulation material) combined with EuroCave's "Twin Process" thermal regulation system guarantee a constant temperature between 10 and 14°C. (See page 12)

The unique Hygro+ humidity management system, coupled with the stone relief aluminium walls guarantee a humidity level of more than 50%. Excess moisture is evacuated to a drip tray. (see page 13)

U.V. protection

The Cellular Quality Insulation walls constitute an optimal heat barrier. Furthermore, EuroCave cabinets protect wine from daylight thanks to their solid doors, or their U.V. protection treated glass doors (see page 14)

The constant circulation of a slow filtered air flow is obtained by a fluctuation in pressure between two openings located at the top and the bottom of the cabinet.

The EuroCave exclusive Vibration Exclusion System is designed to absorb the vibrations that could disturb the long wine maturing process. (See page 15)



The only cabinet that brings together all of the essential criteria of the best natural cellars, EuroCave has inevitably become the benchmark.

THE GUIDE

How to choose your wine cabinet

For optimal maturing of your wines, your wine cabinet should bring together the 6 criteria essential for reaching their peak:

- 1 Constant temperature
- 2 Controlled humidity
- 3 Thermal insulation and specific U.V.protection
- 4 Permanent ventilation system
- 5 Vibration-free system
- 6 Storage capacity

1 Constant temperature

Temperature fluctuations are damaging for wine. The correct temperature for maturing wine is between 10 and 14°C, and should be constant and even throughout the cabinet:

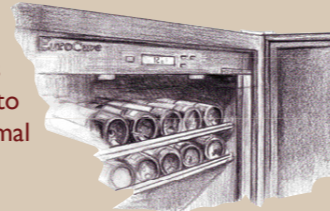
- a temperature of over 14°C accelerates the maturing process,
- a temperature of less than 10°C slows down the process.

3 levels of technology:

1• Wine fridges
This type of “household appliance” only cools. Therefore, it can’t maintain a constant temperature in the fridge when the outside ambient temperature is lower than 12°C.

2• Fridge- cellars
The fans of these cabinets direct hot and cold air directly on the bottles. This technology does not generate an even temperature.

3• EuroCave - Twin Process wine cabinets
The exclusive EuroCave Twin Process thermal regulation system, (dual hot/cold circuit) recreates the specific climate of a natural cellar. Thanks to high precision sensors, the exclusive “Twin Process” heat regulation system carries out the corrections required on the slightest temperature variation. Thus, EuroCave cabinets ensure a constant temperature (between 10 and 14°C), irrespective of their outside surroundings (from 0 to 35°C). A constant temperature is ensured by the walls in SRA aluminium, well known for its excellent thermal conductivity.



Did you know?
Contrary to the popular belief, all wines, reds, whites and sparkling, are stored at the same temperature, between 10 and 14°C. If the wine is subjected to major heat fluctuations, it will “dilate” and then “contract”. These variations will end up tiring the wine, tainting its organic vitality and leading to a sharp decline in its quality.



2 Controlled humidity

Correct humidity conditions are essential in order to preserve the elasticity and seal of wine corks. The ideal humidity level is above 50% in order to avoid drying out of the corks, which could then lead to air seepage into the bottle and the irreversible oxidation of wines due to excessive oxygenation.

3 levels of technology:

1• Plastic walls: No humidity management
Smooth interior cabinet walls do not hold humidity. As plastic is an insulating material, humidity is not equally distributed within the cabinet and is drastically reduced in the upper section. Lastly, these systems offer no warning, measurement or humidity display device.

2• Imprecise humidity management
At the moment, the few management solutions found on the market have not been specifically designed for wine preservation. Whether they be “plastic tanks” or “foam” type systems, these added parts are not precise in controlling hygrometry. As the sensor is placed near to the humidity tank the measurement and display are more often than not approximative.

3• EuroCave: the only reliable humidity management system – “Hygro+”
Our maturing cabinets* are equipped with the “Hygro+” system, which ensures a constant humidity level (more than 50%). The natural humidity in the air condenses on the cabinet’s SRA (Stone Relief Aluminium) walls, where the texture captures the droplets in order to distribute homogenous humidity, regulated by a cartridge of clay pellets. Placed on the opposite side, a sensor measures the humidity level with precision. Lastly, EuroCave cabinets are the only ones to have automatic display and a humidity level warning system.



Unique! The best technology to pamper your wines

The new Classic and Compact ranges have an exclusive electronic control panel with innovative sound and visual alarms. In this way your fine wines can reach their peak in total security.



A carefully monitored temperature
All EuroCave wine cabinets guarantee a constant temperature. Nevertheless, should a major fluctuation occur, a sound and visual alarm will warn you immediately.

Constant monitoring
For peace of mind, the new monitoring system constantly oversees the correct operation of your wine cabinet. In the event of a fault in one of the technical components, an alarm will warn you immediately.

Intelligent cabinets

If your cabinet door remains open for more than 15 minutes, the monitoring system warns you automatically. In order to preserve air quality, an alarm reminds you when to change your charcoal filter each year.

Constantly monitored humidity with “Hygro+”
Should the humidity level in your cabinet* fall below 50%, a visual alarm warns you automatically. In this way you can balance and preserve your bottles.

* 1 and 2 temperature cabinets from the Classic range and 1 temperature cabinets in the Compact range.

THE GUIDE

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3 Thermal insulation



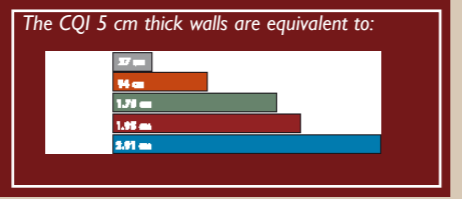
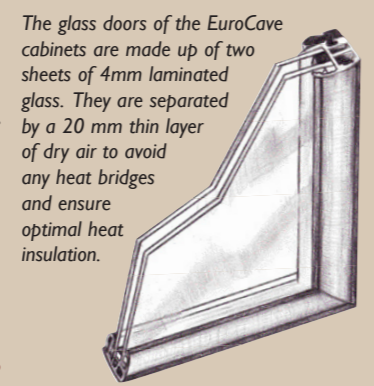
Good insulation is essential in order to:

- protect the bottles from outside temperature fluctuations and maintain a constant temperature in the cabinet,
- limit electricity consumption.

This insulation depends on both the type of material used and on their thickness.

3 levels of technology:

- 1• Standard assembled panels**
The assembly technique of these “sandwich panels”, creates hot spots and leads to high electricity consumption. This also leads to a major risk of the walls gaping over a period of time.
- 2• Class 1 injected insulating panels in 2 cm polyurethane**
The reduced thickness of the walls makes the cabinet vulnerable to extreme temperatures. The insulation is not optimum.
- 3• EuroCave - “CQI” cellular insulation – 5cms thick**
The high density CQI insulation (Cellular Quality Insulation) in combination with the considerable thickness of the walls (5 cms), create a dual heat barrier ensuring optimal protection against temperature variations. The “Twin Process” heat regulation system is thus put under less pressure, leading to considerable savings in terms of energy. For optimal insulation, all of the EuroCave cabinets are equipped with a magnetic door seal, ensuring total closing of the door.



Did you know?
The EuroCave CQI walls ensure a protection nearly equivalent to 2 metres of earth, as with the best natural cellars.

4 Permanent ventilation system

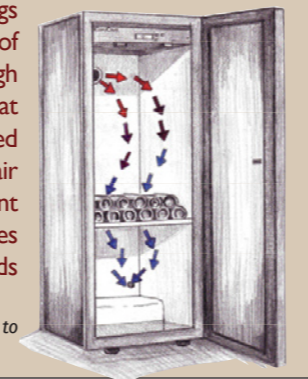


The air quality and its continual replacement are essential to prevent:

- mould growth due to a lack of ventilation,
- unpleasant smells which could be transmitted to the wine.

3 levels of technology:

- 1• Hermetically sealed refrigerators**
Wine breathes through the cork. Without aeration, the taste will eventually be distorted by ambient smells and mould will develop. This technology is unsuitable for wine preservation.
- 2• Ventilated cabinets without air renewal**
This aeration system can only be achieved with a fan. Constant over-ventilation just stirs up the air without renewing it, as two ducts are needed to ensure air renewal.
- 3• EuroCave - wine cabinets with natural ventilation for the ideal result**
EuroCave wine cabinets have a natural and highly effective ventilation system producing the ideal result. Air circulation is ensured by 2 openings located at the top and the bottom of the cabinet, creating an air flow through the effect of pressure. The opening that lets air into the cabinet is protected by a charcoal filter*, to purify the air and avoid the intrusion of unpleasant smells. Like natural cellars, this ensures constant gentle ventilation and avoids mould.



* The filter should be replaced annually to maintain filter efficiency.

Did you know?
A wine cabinet has to be designed in such a way that the bottles do not come into contact with the base plate. Should this occur, the resulting condensation could trickle onto the racks and damage the labels on the bottles. Incidentally, contact with the cold wall could create a frost point, which would be prejudicial to the wine.

5 Vibration-free system



Vibration disrupts the slow process of the biochemical development of the wine. The constraints of modern living (underground trains, lift shafts...) are often the cause of vibration that will:

- accelerate the ageing of the wine,
- encourage the diffusion of oxygen in the bottle risking wine oxidation.

3 levels of technology:

- 1• Integrated compressor**
High Risk. If the compressor is attached to the main body of the cabinet, its vibration will be absorbed by the cabinet and ultimately the wine
- 2• Absorption system**
This system is without a compressor and needs dangerous chemical components such as ammonia and hydrogen. If the system fails, repair is not easy. The electricity consumption is the standard EuroCave cabinet consumption.
- 3• EuroCave - The Exclusive Vibration Exclusion System “VES”**
The exclusive EuroCave Vibration Exclusion System “VES” ensures a real barrier against vibration. The EuroCave compressor unit, detached from the cabinet, rests on 4 high performance “Silent Blocks”, thus avoiding any vibration entering the cabinet. The 4 rubber shock absorbers located on each bottle shelf enable any residual vibration to be kept to the minimum. The cabinet feet are adjustable individually to offer perfect stability.

