

Published based on [Wine Cellar Design: Essential Aspects And Issues To Consider](#)

# **Wine Cellar Design: Essential Aspects And Issues To Consider**

Before you start your personal wine cellar design there are several things that you need to find out about wine cellars. Some manuals make it seem like it is possible to create your personal cellar when in fact the only easy aspect is putting together the [wall mounted wine rack](#). The rest of it can be really difficult to get right and you have to get quite technical before you are able to get it right. You may well be better off storing your wine at a facility that allows you to store and then pick it up when you wish to drink it.

## Temperatures

The best temperature for wine is in between 50F and 60F (10C and 13C). It could be harder than you imagine to keep wine at this temperature consistently. A central heating system could be the main culprit in disrupting possible wine storage. Your heater could be on in the daytime raising the temperature well past the suitable storage temps.

Then in the evening as soon as the heating system is switched off your wine is subjected to a decrease in temperature. The wine will have expanded and then contracted due to the temperature changes. One way to avoid this is to use your cellar, the best idea substitute for the stone walled cellars in old mansions.

However a boiler within the cellar can trigger those harmful temperature variations that are so bad for wine. To keep your basement cellar in the right temperature you should make sure your cellar is nicely insulated with odorless insulation material.

## The Amount of Light

The cellar is most likely the best location for your [wine cellar design](#) simply because it will not expose your wine collection to light. Light speeds up deterioration in your wines. Red wines don't have this issue as much simply because they usually are available in dark colored bottles that lessen exposure to light.

White wine and champagnes on the other hand are really sensitive to light and this is heightened by the fact they usually come in light shaded bottles. So make sure your wine cellar is dark with really nominal sunlight coming through.

## Vibrating Equipment

Wine is sensitive to vibrations and movements. Ideally when wine is put in a wine cellar it ought to be laying horizontally with the label facing up-wards. If washing machines and dryers are anywhere close to your wine cellar then it could trigger some difficulties for your wine. These factors ought to assist you decide if storing at home fits your needs.

You can also find this article published on [Wine Cellar Design: Essential Aspects And Issues To Consider](#), and on the tag pages [wall mounted wine rack](#), [wine](#), [wine cellar design](#), [wine rack](#), [wine storage](#).