

About Wine and Aging

- **Wine is a living product that evolves in time**
 - too hot = quick evolution and loses its quality sooner.
 - too cold = no evolution (preservation)

All wines age at the same temperature (10-14°C – 50-57°F) only drinking temperatures differ.
Not only temperature affects the process of ageing. Light, ventilation, vibration also have a great impact on the process.

- **Bottles coolers = preservation only**
 - a fridge is dedicated to conservation without modification as long as possible + it dries the atmosphere.
 - A wine cabinet is dedicated to allow maturation of the wine.

⇒ 2 products = 2 uses = 2 different conceptions

- **In 10 years, the price of a bottle can be multiplied by 6 to 10**

Consider the future value of the content of the wine cabinet and not today's cost of the unit

- **Wine = pleasure**

Pleasure starts with selecting and buying the bottle and ends up with tasting and conviviality. The wine cabinet will contribute to this magic moment by creating the optimum conditions of ageing and service. Do not break the magic by offering inadequate conditions to your wines.

⇒ Wine is a specific product that requires specific care.
Only a manufacturer that understands these specificities
can propose a dedicated solution.

TRANSTHERM CABINETS RECREATE CONDITIONS OF NATURAL CELLAR

PARAMETER	RISK	TRANSTHERM ADVANTAGE	TECHNICAL SOLUTION	REMARKS
1) Constant temperature 10 - 14 °C 50 - 57°F	Fluctuation of T° destroys the wine maturation process	<ul style="list-style-type: none"> • Constant T° of 10-14 °C or 50-57°F maintained in the cabinet • <i>For use in ambient temperature of:</i> • - 0-35°C (32-95°F) for 1 Temp Cabinet • - 0-25°C (32-77°F) for 3 Temp Cabinet • - 12-35°C (54-95°F) for Multi Temp • Homogeneity of T° within the cabinet 	<ul style="list-style-type: none"> • Dual hot and cold circuit - cold circuit = compressor - hot circuit = electrical resistance • back panel made of aluminium -> conductivity • insulation by 4,5 cm injected polyurethane foam 	<ul style="list-style-type: none"> • Can be installed in any place in the house
2) Hygrometry > 55%	<ul style="list-style-type: none"> • Cork dry out if not sufficient → loss of tightness → risk of “cork taste“ 	<ul style="list-style-type: none"> • Creation of hygrometry inside the cabinet 	<ul style="list-style-type: none"> • Thermo dynamical pump system → hot and humid air is lead into the cabinet → condensation created on back panel 	<p>System specific:</p> <ul style="list-style-type: none"> • to Transtherm • In the nature, when a mass of warm air meets a mass of cool air, it rains
3) Air circulation	<ul style="list-style-type: none"> • lack of ventilation in a humid environment can lead to mould and bad odours, which can affect the wine smells. 	<ul style="list-style-type: none"> • Ventilation is constant inside the cabinet and contributes to homogeneity of temperature and hygrometry. 	<ul style="list-style-type: none"> • Thermo dynamical pump system hot air entering goes up, cools and fall down again. • In one temp, hot circuit is located at the bottom and cold in the middle. • Specific design of shelves allowing air to circulate between the bottles. 	<ul style="list-style-type: none"> • physics: hot air is lighter than cold. It goes up whereas cold air falls down

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4) No vibrations	<ul style="list-style-type: none"> • Vibrations disturb the slow fermentation process (break modules) – sediments remain in suspension 	<ul style="list-style-type: none"> • Potential vibrations are absorbed and are not transmitted to the bottles. 	<ul style="list-style-type: none"> • Slow cycle balanced compressors. • Compressors mounted on silent-blocs dissociated from cabinet's body. • No contact between bottles and back panel. • Selected materials: polyurethane foam + side panels of polystyrene choc absorb residual vibrations 	<ul style="list-style-type: none"> • Contrary to wine, fruit juices in bars are constantly shaken to avoid fermentation and deposits. Wine requires opposite conditions • US type cabinets using air conditioners transmit high vibrations to wall panels and bottles.
5) Darkness	<ul style="list-style-type: none"> • UV deteriorates wine tannins in an irreversible way (direct and indirect light). 	<ul style="list-style-type: none"> • Solid door • No light in cabinet • Treated glass door 	<ul style="list-style-type: none"> • Magnetic gasket to fully close the door. • Glass treatment filtering approx 55% of UV 	<ul style="list-style-type: none"> • Wine is always preserved in dark tinted glass bottles • Remove a picture from a wall after some time. Notice the difference of colour on the wall: effect of UV.

PLEASURE AND ERGONOMICS

FEATURE	ADVANTAGE / CHARACTERISTICS	REMARKS
<ul style="list-style-type: none"> • Design and aesthetics • Easy to set • Universal shelves • Sliding shelves • Full range 	<ul style="list-style-type: none"> - new interior fully in black - digital display of temperature - unique design of the door - new control panel black /silver - new single button setting on one-temp. cabinets. - made of solid beech wood (robust) - with front label holders - conceived to contain all types of bottles Shelves are guided by the polystyrene choc wall panel and do not require additional rolling rails. Material of panels + wood = self-lubricating system. - various sizes - various functions (one temperature, 3-temperature, multi-temperature) - a choice of colours 	<p>Unlike other brands, Transtherm choice is to offer only 2 types of shelves:</p> <ul style="list-style-type: none"> 1- sliding 2- storage <p>to fit all sorts of bottles</p> <p>Due to the thermodynamic pump system, Transtherm cabinets have only 1 aluminium panel at the back to create hygrometry. It allows full absorption of vibrations on the sides through selected materials.</p>