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100% Effective Natural Hormone Treatment
Menopause, Andropause And Other Hormone Imbalances
Impair Healthy Healing In People Over The Age Of 30!

The Proper Servicing Of Wine

By Jennie Wills

The Proper service of wine starts as soon as you bring it home. How you handle it, store it, open, and pour it is all a part of wine service protocol. Wine is only a result of a long and delicate journey that can take many years to perfect. So the next time your swinging and swaying your bottle of wine around like some toy, consider its journey, carry it carefully and of course give it a comfortable place to rest.

Storage

Wine should be stored on its' side in a cool place ideally at 55 degrees F. Storing wine in a place at a higher temperature will cause the wine to age at an increased rate.

Service Temperature

The temperature for which wine should be served at is also down to a science as certain characteristics can only be detected at certain temperatures. It is all too common to have white wine served at a temperature that is far too cool. Over chilling wine causes the wine to be "tight" or too cold to properly experience it so do yourself a favor and follow these general guidelines and try to experience each wine the way it was meant to be experienced!

Wine Varietals – Ideal Service Temperature

Sparkling, Champagne – 45 degrees F/ 7 degrees C Lighter bodied whites; Riesling, gewürztraminer, sauv.blanc – 45 - 50 F/ 7 - 10 C Med, full bodied whites; Viognier, Semillon, Chardonnay – 48 - 50 F / 8 - 10 C Lighter reds; Gamay, sangiovese, pinot noir – 55 - 60 F / 13 - 16 C Med, full reds; merlot, Bordeaux blends, cabernet sauv – 60 - 65 F / 15 - 18 C

The Opening

I suppose it might be hard to taste if you can't open the bottle! It's easy, but first you need the proper utensil. Don't be fooled with all of these wine opening contraptions today that try to simplify an already simple procedure. Purchase what is called a 2-stage corkscrew; an indispensable tool for all waiters.

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Simply remove the foil on the bottle by using the knife of your corkscrew. Cut around the bottom of the lip of the bottle for clean and easy removal of the foil. Aim the point of the screw at the center of the cork and press down and start turning. Continue turning until only the last half of the final twist remains visible. At this point hook the 1st stage of the tool onto the lip of the bottle and use the handle as a lever to slowly lift the cork from the bottle. Once the handle is almost vertically extended, use the 2nd stage of the tool to fully remove the cork.

"Bruising" – Yanking the cork out of the bottle creates that all familiar POP! If proper etiquette is important to you, this "POP" is actually an undesirable resonance referred to as bruising the wine. In order to prevent this from occurring, gently lift the cork out of the bottle while bending the cork to the side. This allows the air to escape up the side of the bottle neck helping to reduce the possibility of a POP!

If you happen to break the cork, do not panic! It happens easily, especially with older wines. Merely

remove the broken portion of the cork from your corkscrew and start again. Except this time place the screw up against the inside of the bottle neck and insert the screw pushing against the side of the bottle and slowly into the broken cork. Hold the neck of the bottle firmly and when the corkscrew has penetrated the cork by a few turns, slowly pull the cork out!

Glassware

There are a million options available when considering glassware for wine, however in order for wine to truly shine; clear glass or crystal is the only way to go. It is important to see the wine you are about to enjoy, so don't disguise it with a colored material.

The leading glassware manufacturers today have gotten this subject down to a science, successfully creating palate specific glassware to encourage the optimal tasting experience. Each wine varietal is best experienced when taken from a glass which allows the wine to breathe properly. Although swirling and decanting also aid in aeration, the glass used can also contribute to proper aeration as well. Reidel is the leader in this industry creating fabulously sexy glassware with only varietals in mind. This company creates a different glass for almost every libation!

The necessary glassware required for any home is a simple white wine glass which typically has a smaller circumference than a red wine glass which is quite a bit larger. A set of champagne flutes is highly recommended as well.

Your red or white glassware should accommodate approximately 10 - 12oz. of wine, however a wine glass should never be filled higher than half way. The idea is to allow enough room for the wine to move when swirling. Your wine will not breathe well if the glass is filled higher than half way.

In summary, wine is a delicate substance that should always be treated with great care. Storing it carefully and showing it off in great glassware is really all that wine asks for!

Jennie Wills has been a hospitality expert for 10 years leading to the successful launch of

<http://www.thesexykitchen.com>

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Why Are Wine Cellars Beneficial?

By Julia Martinez

Drinking wine is not only for occasions as we all know. What happens when you feel like drinking wine and it is not available? You have a surprise visitor and you want to have this wine but it is not on the market? These situations would be less tough if you have a wine cellar.

A wine cellar could store the wines you have and keep them more delicious as time passes by.

Is having a wine cellar not expensive?

Like any other home equipment, you need of course a sum of money to buy your own wine cellar. The expense will not be that long-termed for sooner you could gradually attain the long-term benefits of the wine cellar you have.

How does a wine cellar improve one's entrepreneurial skills?

Owning a wine cellar and increasing the number of wines you store on it is a way of polishing you as a future entrepreneur. As your knowledge of wines improves along the process, you could never ignore the fact that you would also be interested in starting your own wine business.

What is the best wine cellar?

Different wine cellars have their individual strengths and they vary a lot. It depends on how one sees a good wine cellar. To make your choices better, you could read about helpful tips on choosing the right wine cellar. To add, online search would be convenient and effective too.

Why is a wine cellar important?

Wine is more than a delightful drink. It has with its contents healthful benefits. Having a cellar to keep it with you without having to worry much every time you need some of it is the meaning of convenience and assurance as well.

Wine cellars are the chest that holds within them the treasure— the bottles of wine!

Julia Martinez is a freelance writer for the Wine Times. She writes a regular column which is published every Thursday. Her latest 'favorite pick' is

<http://www.bargaincellars.com/>



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