



Sub-Zero Wine Storage Temperature Range, Recommended Wine Storage Temperatures and Recommended Wine Serving Temperatures:

The table below shows the temperature range of the Sub-Zero Wine Storage Units. This table also shows the recommended temperatures for “serving” wines. Serving wines at the recommended temperatures will insure that white wines maintain their lively and interesting taste, and red wines will maintain their scent and flavor.

NOTE: For “long term storage” of all wines, the ideal temperature is 13°C / 55°F.

NOTE: The temperature range in the refrigerator drawer area of the ICB427R is 1°C / 34°F to 7°C / 45°F.

		Celsius	Fahrenheit
Wine Storage Unit Maximum Temperature		18°	65°
Recommended Wine Serving Temperatures	<i>Bordeaux</i>	17°	63°
	<i>Red Burgundy</i>	16°	61°
	<i>Beaujolais</i>	12°	54°
	<i>Sherry</i>	11°	52°
	<i>Rosés</i>	9°	48°
	<i>Dry White Wines</i>	9°	48°
	<i>Champagne</i>	8°	46°
	<i>Sweet White Wines</i>	6°	43°
	<i>Sparkling Wines</i>	5°	41°
Wine Storage Unit Minimum Temperature		3°	38°