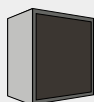


# VINTEC CLUB

## Guide to Choosing Your Wine Cabinet

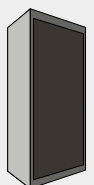
### STEP 1: BOTTLE CAPACITY:



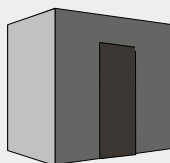
Small  
26-50 bottle cap.



Medium  
80-130 bottle cap.



Large  
140-267 bottle cap.



Very Large  
600-4000+ bottle cap.

### Step 2: Function:



#### Single Zone

Since all wines - reds, whites and champagnes - cellar at the same temperature (12°-14°C), a Single-Zone wine cabinet is ideal for storing and cellaring. Alternatively, a Single-Zone cabinet can be used to serve wines at drinking temperature, white wines (6°-8°C) or red wines (16°-18°).



#### Dual Zone

A Dual-Zone wine cabinet is ideal for keeping both reds and whites at perfect drinking temperatures: e.g. set the top compartment at 6°-8°C for whites and champagne, and the bottom at 16°-18°C for reds. Alternatively, the bottom compartment can be set at 12°-14°C for cellaring of all wine types.



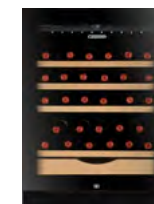
#### Multi-Zone

VINTEC® versatile Multi-Temp technology is designed for serving different styles/varietals at their perfect individual drinking temperatures. For instance, setting the bottom at 6° and the top at 18° generates a temperature gradient throughout the cabinet allowing you to keep Champagne, Sauv. Blanc, Chardonnay, Pinot Noir, Cabernet Sauv. and Shiraz all at their optimal drinking temperatures.

### Step 3: Design:



SEAMLESS  
Stainless Steel



NOIR  
Borderless Black Glass



allect  
SERIES



For more expert advice and great resources on cellaring, collecting and serving wine, visit [vintecclub.com](http://vintecclub.com)