

# Vineyard Solutions

Vineyards Monitor Storage Conditions of Yields



Nothing is more detrimental to wine than extreme temperatures. As temperatures rise, wine expands at a rate seven times more than the bottle. This process creates pressure, which forces wine out of the bottle. When the bottle cools, a vacuum forms, which sucks air back into the bottle. This oxidation causes the wine to become bitter, as it would in a glass overnight. Humidity of 55-75% is critical for stable wine aging. Levels of 80% or higher will cause mold to form which can rot the labels. Lower levels of humidity will increase the amount of ullage forming in the bottle and will also dry-out the glue beneath the label. Vineyards typically store their yields in cellars, that help to maintain stable temperature and RH levels. As an added precaution the ACR Jr and the ACR SR2 are used to monitor the environmental conditions.

## ***Another data-logging solution from ACR Systems.***

Recommended Loggers - SmartReader Plus 2, 4, OWL, JR, SmartButton