



Storage

Notify any disturbance to the cellar where you keep your valuable and delicate wines to guard their quality and keep them safe...



Fine wine is a typical commodity that improves with age, but the quality can also rapidly deteriorate if the conditions that it is kept in are less than perfect. The temperature of the storage room is crucial, wine develops slower at low temperatures and temperatures over 25°C can spoil the wine. Light and humidity are also factors to consider. According to some experts a humidity of less than 75% can cause the cork to dry out. Furthermore; a damaged wine label due to prolonged exposure to light might look rustic, it also causes the potential buyer to distrust the storage conditions and therefore the wine itself. A final consideration is security for expensive wines.

Wouldn't it be great? To monitor the environment and security of your wine cellar constantly, allow you to get a real-time overview wherever you are, and receive notifications on disruptions 24/7.

With our ZENSIE system we can create a cost-effective environment control unit that is available for all sizes of storage. We can combine temperature, light, humidity and motion sensors in a single dashboard to monitor your valuable wine cellar 24/7. This not only keeps the wines in a perfect condition, it also helps establish their value in the unfortunate case of an insurance claim and can keep the insurance premium down.

