



Temperature and humidity implications in wine & beer

Understand and assess the risk in your planned shipping route to ensure your beverages arrive at destination in optimum condition. Humidity and thermal shocks can damage the quality of your wines and beers. Enquire about our solutions to predict the climate conditions in your route and protect your beverages.

Temperature and humidity implications in wine

*** Wine comfort zone:
+10°-20°C / 50-68°F**

Very hot Above +30°C/86°F	Hot +21°C/70°F to +30°C/86°F	Mild +10°C/50°F to +21°C/70°F	Cold +5°C/41°F to +10°C/50°F	Cold & very cold Under +5°C/41°F
Possible loss of free sulphur dioxide			Possible tartrate crystal precipitation	
Possible loss of acidity/freshness/zestiness		Natural chemical/sensory changes		
Possible formation of oxidative/reductive characters on nose/palate				
Possible loss of fresh fruit aromas				
Possible accelerated development (premature ageing)			Possible appearances of sediments in whites & reds caused by precipitation of phenolic material	
Possible loss of closure integrity due to wine expansion and leaking			Possible package and closure damage if freezing occurs	Possible package and closure damage if freezing occurs

Temperature and humidity implications in beer

*** Beer comfort zone:
+5°-20°C / 41-68°F**

Very hot Above +30°C/86°F	Hot +21°C/70°F to +30°C/86°F	Mild +5°C/41°F to +20°C/68°F	Cold & very cold Under +5°C/41°F
Formation of light-struck (skunk / leaky) flavour in clear or green glass at any temperature if exposed to sunlight or fluorescent lights			
Possible haze formation especially if combined with motion			
Accelerated aging			
Taint contamination due to lacquer breakdown in cans or crown corks			
		Decline in bitterness – change of bitter/sweet ratio	
Possible bottle label damage, especially if damp		Possible bottle label damage, especially if damp	
			Possible package damage if freezing occurs – split cans, broken bottles

Contact us

www.hillebrand.com