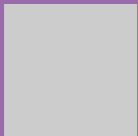# ArteVino

Your wine deserves the upmost respect.

A leading brand for 15 years

Love of wine is proof of a true art of living. It signifies a strong attachment to one's roots, the land and respect for traditions. Wine is part of our heritage, something that gives pleasure and gathers people together in friendship – and our experts completely understand this!

Created in 1996, ArteVino is a French brand specialising in wine maturing cabinets. Our products are designed and manufactured exclusively in France.

ArteVino has become a leading brand by creating state-of-the-art products with modern and innovative designs, making it a key player in this market.

Contents

The respect of the wine

The experienced wine enthusiast knows that to develop fully, wines must mature under specific conditions, difficult to achieve in modern society.

A wine cabinet must combine all the elements required to optimally mature wine. It allows you to recreate in your home the ideal storage conditions of a natural cellar, but on a much smaller scale.

Only a wine cabinet that meets the following criteria can be considered suitable for maturing or serving wine.

A constant temperature

A good cabinet should maintain a stable temperature throughout the year, whatever the temperature of its external environment. Professionals are unanimous in recommending a temperature of 10 - 14°C, which allows wine to acquire all of its refined features and qualities.

Optimised humidity

Humidity is the circulation of humid air (not to be confused with condensation). The hygrometry of a cabinet should be 50 – 80%. Absence or insufficiency of humidity can result in the air drying out and therefore the cork, thereby allowing wine to penetrate the cork, resulting in the famous and irreparable oxidised taste.

Air circulation

A lack of ventilation, especially in a damp environment, can result in the development of mould and bacteria which may settle on corks and cause them to deteriorate. If there is insufficient ventilation, this proliferation of mould may also cause bad odours, which could be transmitted to the wine through the cork.

Maximum protection from light

To mature well, wine must be protected from light. Light, particularly its U.V. component, irreversibly damages the tannins of wine by oxidation. This is why wine has been stored for so many years in tinted glass bottles, the darker the better.

Absence of vibration

Stillness is key in ensuring optimal wine maturation. Vibrations are harmful to the wine maturing process as they disturb the sediment in the wine. The many vibrations generated by daily life (railways, the underground, busy roads...) are harmful to wine maturation as they cause the molecules of some of wine's chemical compounds to break down.

Suitable storage

The specific and varied shape of wine bottles (Bordeaux, Burgundy, Alsace…) and their significant weight mean that storage has to be specifically adapted. Furthermore, it must be easy for the user to select bottles to be served. Therefore, easy-access systems are required, for optimal user comfort.

ArteVino advantages

Fast and easy bottle identification

The label holder allows you to number the shelves of your cabinet and to identify the different bottles.

A functional and ergonomic cabinet

+ In several colours, allowing it to blend seamlessly with any type of interior
+ A double lock to protect your wine
+ A functional, understated design

A choice between two doors

Solid door

Glass door with silver frame

A cabinet choice between two colours

Tobacco*
PL

Black surf
NS

And also... low energy products.

Artevino is committed to caring for the environment. With the Oxygen range, **save up to 67% in energy,** compared with a conventional cabinet.

* Single-temperature models, with solid door finish only

Storage adapted to your needs, modular and scalable over time

ArteVino has developed a system of storage shelves with recesses, allowing you to store all types of bottles (Bordeaux, Burgundy, Alsace, Champagne). The universal shelf in solid beech allows you to store all of these types of bottles at the same time, whatever their shape or size. A patented system which is both practical and reliable!

You can change your shelf to "Sliding" or "Storage" version by simply moving the wooden pins. If you want to display your bottles, the universal shelf also allows you to position your bottles upright in "Presentation" format. Thanks to the removable beverage grid, you can also store upright bottles of champagne, soft drinks, beers or cans.*

+ Organise your cabinet to suit your requirements
+ Adjust the layout over time according to your requirements

Storage
72 bottles

Display
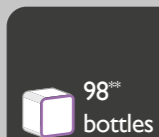30 bottles

Sliding
12 bottles

Removable
beverage grid*

*2 temperatures OXG2T206NPD/NVD models only

Choosing your ArteVino wine cabinet

1

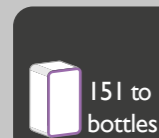### Which size?

Choose your wine cabinet size according to the number of bottles that you want to store:
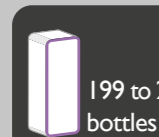
98** bottles — Small model

151 to 182** bottles — Medium size model

199 to 230** bottles — Large model

* Capacities expressed using traditional Bordeaux bottles according to the layout of the cabinet.

2

Which temperature system?

Choose the temperature system according to how you intend to use your cabinet:

Maturing cabinets (Single Temperature)
12°C
One temperature (between 10 and 14°c) to mature your wines in the best possible conditions.

Multi-drinks cabinets (2 Temperature)
-10-14°C
-3-6°C
An upper compartment dedicated to wine maturation, and a lower area to chill all kinds of drinks (Champagne, soft drinks, beers, fruit juices).

Multi-function cabinets (2 or 3 Temperature)
20°C
12°C
6°C
A main maturing zone and a compartment to chill your white or rosé wine.

Wine serving cabinets (Multi-temperature)
20°C
6°C
Staggered temperatures to allow you to have all your wines at the correct serving temperature.

Oxygen

Store your wine, save energy.

A cabinet specially designed to serve and mature your wine, which also help to care for the environment.

A+

A large choice of models and finishes to allow your cabinet to complement any interior :
• 4 types of cabinets
• 3 cabinet body sizes that can hold 98 – 230 bottles
• 2 types of door with a modern design: glass with silver frame or solid with silver frame
• 2 colour options: Black or Tobacco*

* Single-temperature models, with solid door finish only

Gamme Oxygen

Models

Maturing cabinets (Single Temperature)
A single temperature wine cabinet to age your wines up to their peak.

OXG1T230NPD

OXG1T230NVD

OXG1T230PPD

OXM1T182NPD

OXM1T182NVD

OXM1T182PPD

OXP1T98NPD

OXP1T98NVD

OXP1T98PPD

Multi-drinks cabinets (2 Temperature)
An upper compartment dedicated to wine maturation, and a lower area to chill all kinds of drinks (Champagne, soft drinks, beers, fruit juices).

Beverage center

OXG2T206NPD

OXG2T206NVD

Multi-function cabinets (2 or 3 Temperature)

A central area dedicated to wine maturing and two compartment for wine serving (white/rosé or champagne in the lower part and red wines in the upper part).

Wine serving cabinets (Multi-Temperatures)

Staggered temperatures to allow you to have all your wines at the correct serving temperature.

OXM3T151NPD

OXM3T151NVD

OXG3T199NPD

OXG3T199NVD

Red wine service compartment

Chilling compartment

OXGMT225NPD

OXGMT225NVD

OXMMT177NPD

OXMMT177NVD

OXPMT98NPD

OXPMT98NVD

Oxygen

Energy and technical features

- Digital electronic controls
- Internal temperature displayed on control panel
- Automatic cold temperature function
- Temperature fault alarm icon
- Interior lining of dimpled aluminium
- Thermal insulation (59mm polyurethane foam)
- Solid door or glass door, U.V. protected
- with highly effective filter
- 2 adjustable feet
- Lock
- 1 wire rack at the bottom of the cabinet
- Stainless steel handle on the solid door models

Réf.	Dimensions HxWxD (mm)	Weight when empty (kg)	Energy efficiency class	Annual energy consumption AEc (Kwh/yr)[1]	Maximal bottle capacity[2]	Sound emission (dB(A))[3]	Temperature settings
Single Temperature cabinets							
OXG1T230NPD/PPD	1825x680x700	72	A+	128	230		
OXG1T230NVD	1825x680x690	86	B	216	230		
OXM1T182NPD/PPD	1480x680x700	63	A+	121	182	37	10°C-14°C
OXM1T182NVD	1480x680x690	74	B	190	182		
OXP1T98NPD/PPD	960x680x700	45	A+	114	98		
OXP1T98NVD	960x680x690	52	B	172	98		
2 Temperatures							
OXG2T206NPD	1825x680x700	72	A	168	206	37	10°C-14°C / 3°C-6°C
OXG2T206NVD	1825x680x690	86	C	271	206		
3 Temperatures							
OXG3T199NPD	1825x680x700	79	A+	128	199		
OXG3T199NVD	1825x680x690	93	B	216	199	37	10°C-14°C / 15°C-20°C (Red wine service compartment)[4]
OXM3T151NPD	1480x680x700	70	A+	121	151		
OXM3T151NVD	1480x680x690	81	B	190	151		
Multi-temperature cabinets							
OXGMT225NPD	1825x680x700	72	A+	128	225		
OXGMT225NVD	1825x680x690	86	B	216	225		
OXMMT177NPD	1480x680x700	63	A+	121	177	37	6°C-20°C
OXMMT177NVD	1480x680x690	74	B	190	177		
OXPMT98NPD	960x680x700	45	A+	114	98		
OXPMT98NVD	960x680x690	52	B	172	98		

1 Measured in an ambient temperature of 25°C. - 2 The temperature of the lower compartment (chilling compartment) is dictated by the temperature set of the cellar section above. - 3 R600a gas. With a R134a gas (for US, CA, Korea, Taïwan): 38 dB(A). : 38 dB(A). - 4 Capacities expressed using traditional Bordeaux bottles according to the layout of the cabinet.

Wine Art

The flavour enhancer!

The guarantee of a perfectly kept wine stored at an ideal serving temperature. The freedom to drink your wine from a bottle opened several days ago.

+ Open bottles are preserved for up to 10 days* thanks to the exclusive air vacuum system
+ Brings your wine to the ideal serving temperature (red wines around 16°C, white or rosé wines around 8°C)
+ User-friendly controls with light indicating the temperature and air vacuum process status

+ 2 colour combinations:

Black/Silver

Black/White

Black/White Wine Art

*According to the wine and its vintage

Your wine matures in optimum conditions

ArteVino reproduces all the conditions of a natural cellar

▶ Uniformity of temperature for wine maturing
Staggering of temperatures for multi-temperature cabinets

• double Hot / Cold circuit
• aluminium rear wall
  (encourages heat exchange)
• insulating single-piece body
• accurate electronic control

▶ Controlled humidity
Air circulation

• heat pump principle

▶ Absence of vibration

• slow-cycle compressor mounted on silent blocks

Install your cabinet in any room of your home

ArteVino can be used (depending on the model) with an ambient temperature of 0 - 35 °C (for example in a garage).

• automatic low temperature function
• choice of colours

A product built to last

ArteVino is designed specifically for wine storage with mechanical stresses linked to the weight of bottles (e.g. 250 bottles = 340 kg).

• built-in steel frame preventing any buckling of the body over time
• shelves that can withstand over 100 kg
• 2 adjustable feets
• single-piece body
• storage can be adapted over time

ORIGINE
FRANCE®
GARANTIE

All ArteVino products are designed and manufactured in France.

BVCert. 6010761

www.artevino.fr/en - artevino@artevino.fr