
Wine Special

Magazine 2024/2025



Wine and the perfect climate

Everything about the ideal storage and tempering of wine.

Wine and enjoyment

The best tips for a unique taste experience.

Wine and knowledge

The right bottles and glasses, and other know-how from our sommelier.

Wine and Liebherr

Our full range of freestanding and fully integrated wine fridges.

LIEBHERR



Cheers!

You're just a few seconds from enjoyment. Just one more thing, and then it's the wine's turn... It tells its own story, without words, but with aromas... chocolatey, earthy, gentle, fruity, tart... wow. It is the peak of anticipation for a taste that has been left to mature undisturbed for years – and is at the peak of its development. It is the ultimate experience for wine lovers, connoisseurs, and those who would like to be.

Enjoy!

The finest quality begins in the vineyard...

Outstanding quality requires plenty of sunshine, good soil, and a lot of manual labour. For excellent wines, grapes are usually still harvested the way they were thousands of years ago – manually and without machines. This is labour-intensive and painstaking, but guarantees that only the best grapes are used for further processing. The passion invested in the harvest is something we want to honour – with technology that preserves the product's original quality for a long time.



Standing for quality:
the top vineyards in the wine
world. And Liebherr.

... and is maintained
through storage.



**The finest quality wine is preserved
by the highest quality appliance.**

Many things change over time, but one thing you can always rely on is German engineering. Liebherr has been practising it since 1954. To this day, the family-owned company upholds the highest aspirations and standards established by its founder, Hans Liebherr.

This commitment is reflected in quality right down to the smallest detail and a tireless dedication to achieving perfection: especially when it comes to taking responsibility for your valuable wine collection.

Author
Frank Kämmer
Master Sommelier



Frank Kämmer is one of the world's most renowned wine experts. As a Master Sommelier, he holds the highest possible qualification in his profession, was the first German to be accepted into the UK's elite Circle of Wine Writers, and has written for several professional publications for many years. He has agreed to share some exciting insights into the world of wine with Liebherr and you.



Cooling slows down the ageing process.

Why should wine be stored in a cool place?

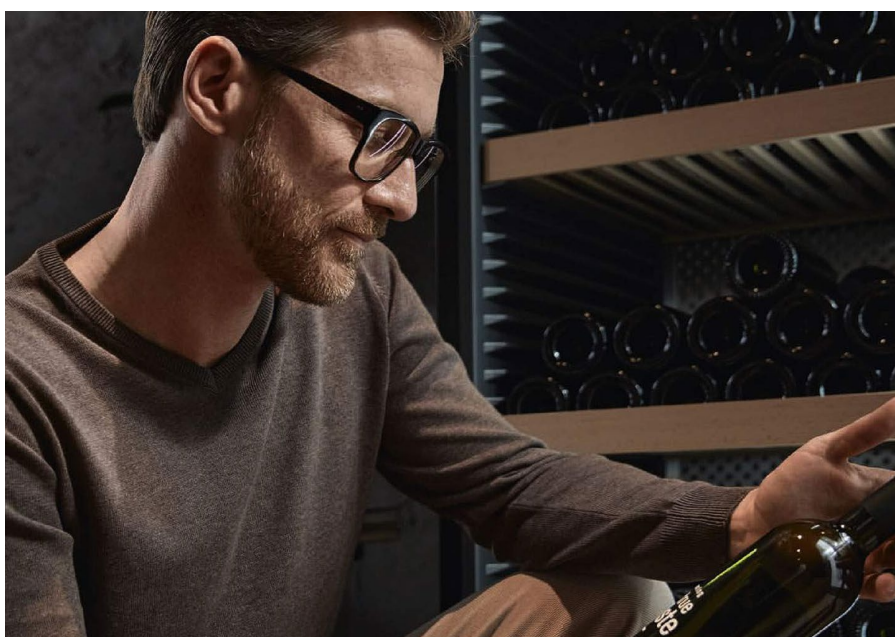
Almost everyone knows that wine should be stored in a cool, dark place wherever possible. But why exactly is this the case? And what happens if you don't do this?

Wine maturation, or wine ageing in the bottle, is a fascinating phenomenon. Wine, a consumable product that does not perish over many years, without any preservation, can even taste better after a period of time. However, this is not universally true of all wines.

Although some wines still taste delicious after many decades, most others spoil. Many everyday wines can retain their quality over a limited period, but their taste doesn't improve. Regardless of a wine's storage potential, storing it in a cooler place protects it against premature ageing.

Whether the difference in storage temperature is actually reflected in the taste was examined in a scientific study. Bottles of Cabernet Sauvignon were stored at 5 °C, 10 °C, 23 °C and 31 °C.

After six weeks, there was barely any discernible difference. However, after six months the fruity aroma of the wine stored at 31 °C diminished and the ageing notes became prominent. After 12 months, the wine stored at 23 °C suffered the same effect.



Storage at too low a temperature has the following drawbacks:

1. It is not practical for red wine because the bottles need to be brought up to the right temperature for drinking.
2. It encourages the formation of tartar, although this does not affect the taste.

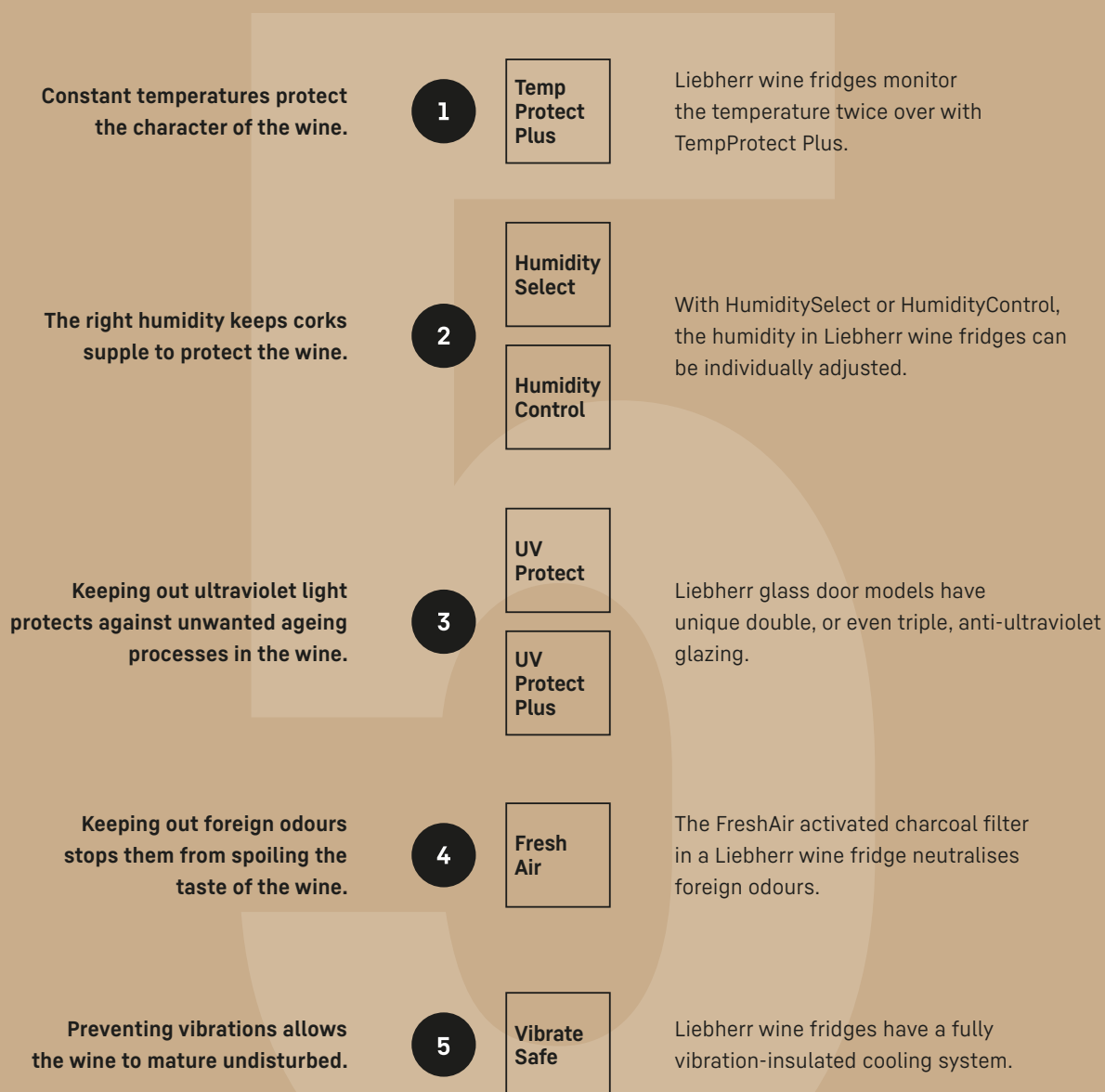
For longer-term storage, a temperature of 10 °C to 14 °C in a cellar is recommended. Even short-term storage on a kitchen shelf or in a fridge is not recommended for fine wines. Liebherr wine fridges offer the ideal conditions for storing and tempering.

Qualities that
surpass even those
of a wine cellar.



To conserve what connoisseurs treasure, Liebherr wine fridges have some exceptional features. They not only match wine cellars in terms of the five essentials of perfect storage but surpass them, thanks to our engineering expertise.

We take care of every detail.



1

Constant temperature

*Never change the temperature,
until the perfect moment arrives.*

Constant temperatures protect
the character of the wine.



Temp
Protect
Plus

Liebherr wine fridges monitor
the temperature twice over with
TempProtect Plus.



Double protection

With TempProtect Plus, our wine fridges constantly measure the temperature with two sensors. This gives double the assurance that the wines are protected from temperature fluctuations.



Wines like stability. When storing them, a constant temperature between +10 °C and +14 °C is ideal. This allows the wine to mature patiently until the time comes for it to unveil its full potential. At this point another temperature comes into play: the ideal drinking temperature.



Ideal drinking temperature

The drinking temperature has a crucial bearing on how the wine tastes. Red wines are consumed at a warmer temperature because they contain more tannins. Tannin reacts with oxygen faster at higher temperatures. In the wine-tempering fridges, which have two or three compartments, different wines can be stored perfectly at their respective drinking temperatures. Each compartment can be independently set to between +5 °C and +20 °C, ensuring truly versatile use of the appliance. The display always shows the current temperature and therefore offers full control.

What is the correct serving temperature?



For a white wine?

For a simple, lively white wine, a low serving temperature is recommended (8 °C – 10 °C). More complex and fuller-bodied white wines can be served slightly warmer. The same applies to sparkling wines: simpler champagnes and sparkling wines should be served chilled, while higher-quality ones can be served a little warmer.



For a rosé?

The ideal serving temperature for rosés is very close to that of white wines. The fruity aromas and the fresh palate of a rosé are enhanced by a temperature of between 8 °C and 10 °C.



For a red wine?

A slightly lower temperature is recommended for young, light and fruity red wines. In mature wines, the tannins are fine and smoother, and complex aromas are able to develop. These aromas come into their own at slightly higher temperatures (around 16 °C for a Burgundy and 18 °C for a Bordeaux).

17 °C – 18 °C

For a Bordeaux

15 °C – 16 °C

For a red Burgundy

10 °C – 14 °C

For lighter and fruitier red wines from Beaujolais

10 °C – 12 °C

For more complex and fuller-bodied white wines and rare premium champagnes

8 °C – 10 °C

For rosés as well as dry and light white wines, and sparkling wines

7 °C – 9 °C

For particularly fruity and sweet white wines

Decanting – a philosophy

As the heading suggests, there are a wide variety of opinions on this topic. A lot of it has to do with personal experience and requires a great deal of sensitivity.



The first thing is to distinguish between decanting a wine and aerating it. Young, tannic wines are aerated by pouring them into a bulbous carafe. The extra oxygen makes them a bit smoother and more accessible. When decanting, on the other hand, the wine is carefully poured into a carafe in front of a light source. The last third leaves a dark residue behind in the shoulder of the bottle – the sediment. The trick is to separate this from the rest of the wine and make sure it stays in the bottle. Older wines require particular caution during decanting. The oxygen can sometimes destroy the delicate aroma, even before the wine is poured into the glass. On the other hand, oxygen has a very positive effect on complex, multi-layered white wines. Particularly wines matured in oak barrels or wines with especially mineral aromas only really come into their own with warmth and air.

SommelierBoard

An absolute highlight in our wine tempering fridges. It has what it takes to show off your wines and everything you need for decanting: a stainless steel bottle presenter, a wooden box for decanting utensils and a space for pretempered wine glasses and a decanter.



Correct humidity



Durable, healthy corks are essential for long-term storage.

The right humidity keeps corks supple, to protect the wine.



Humidity
Select

Humidity
Control

With HumiditySelect or HumidityControl, the humidity in Liebherr wine fridges can be individually adjusted.

Cork is a fascinating natural product and, to ensure that the cork remains supple enough to do its job as a breathable seal, the correct air humidity is essential. This generally varies between 50 percent and 80 percent relative humidity.



Humidity that preserves taste

If the humidity level falls below 50 percent, the cork will shrink in the neck of the bottle, allowing oxygen to get in. This will result in the oxidation of the wine and undesired changes to the flavour and colour, which is regarded as an avoidable wine fault.

Don't let your corks crumble.

With HumiditySelect, the humidity can be adjusted in two stages: Standard or High. On models with HumidityControl, this function allows the humidity to be set within a range of 50 % to 80 % RH* and constantly displays the current value. If it falls below 50 % RH*, the appliance indicates this.

*Within home environments, such as very dry or cold cellars, we recommend supporting the system with the tailor-made water box from our range of accessories.

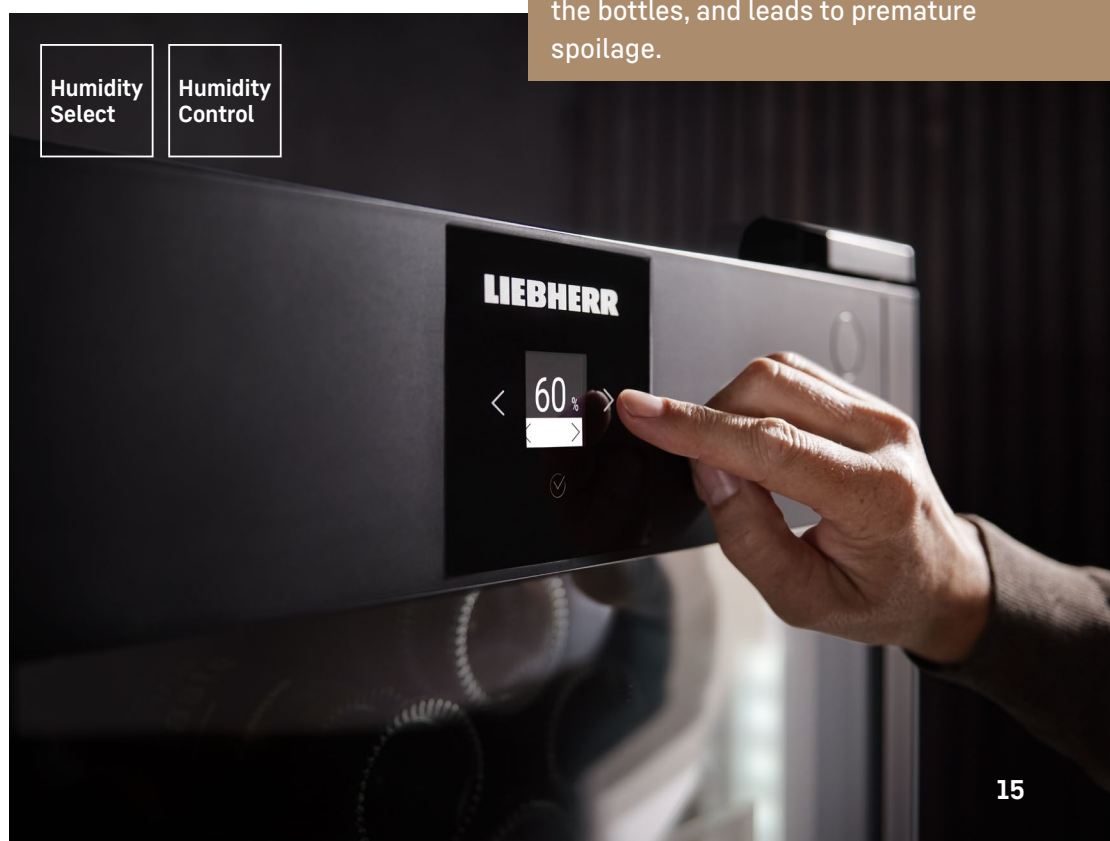
Oxidation

Oxygen is crucial for wine, but too much of it causes oxidation, which leads to a dull aroma and changes in colour. Winegrowers use sulphur dioxide to stop oxidation in the cask. Slow oxidation in bottles is desired; faster oxidation indicates wine faults or incorrect storage.

Advanced oxidation

Oxidation is heavily dependent on the age of the wine. In young wines oxidation is a fault, but with older wines it is part of the natural process of maturing. Advanced oxidation is indicated by a taste of acetaldehyde, which produces a sharp, metallic, fruity note and makes even older wines unpalatable.

Too little humidity dries out the corks, causes evaporation from the bottles, and leads to premature spoilage.



Opening sparkling wines: the perfect method.



Cutting

Even though most sparkling wines have a perforation or ribbon for tearing off the closure, we recommend cutting it cleanly at the bottom bulge, as you would for a still wine, for a more elegant finished look.



Securing

Then use one hand to detach the wire cage and the other to hold the cork securely throughout this process. If you feel the cork emerging from the bottle while you are detaching the cage, it is better to leave the cage on the cork for opening. Otherwise, take it off – while still holding the cork securely.



Napkin

If the detached cage remains on the cork, you should grip the cage while holding a napkin, to prevent any injuries being caused to your hand by the wire. It is also advisable to wrap a napkin around very tight corks to provide better grip.



Here's a little tip: Never point the bottle towards your guests, or your own face!

Twisting

To open the bottle, hold it at a 45° angle. This will increase the surface area in the neck of the bottle and will prevent the wine from frothing up with the sudden drop in pressure when the bottle is opened. One hand should hold the cork securely and the other hand should twist the bottle. This will give you much better leverage and more control over the cork as it pops out.

Pressing

Then apply an appropriate amount of counterpressure to the cork so that it slides out of the bottle as slowly as possible. Ideally, you should just hear a little 'pffft' rather than a loud 'pop'.

Serving

To serve the wine, hold the glasses at a slight angle to prevent the wine from frothing up and losing too much CO₂. Only fill the glasses to around $\frac{3}{4}$ full.

Natural cork or screw cap?



Author
Frank Kämmer
Master Sommelier

Experts claim that approximately 17 billion bottles of wine are filled and sealed shut around the world every year. Alongside traditional corks and synthetic plastic bungs, there is an ever-increasing trend for many bottles to be sealed with a screw cap. But which bottle seal is better?

Up until just a few years ago, wine bottles were mostly sealed with natural corks, and screw caps were more the preserve of simple wines for mass consumption. But things have changed and even high-quality wines are now increasingly available with screw caps. The main reasons for this are that it prevents any cork taint and preserves the original flavours that the winemaker carefully produces. There used to be concerns that screw caps might interfere with the way the wine ages in the bottle due to the lack of gas exchange. However, scientific studies have refuted these fears. In 2001, the Australian Wine Research Institute published a study showing that the oxygen present in the neck of the bottle and within the wine itself was sufficient for positive ageing. Therefore, screw caps do not negatively impact the wine's aging potential.



Reliable UV protection

*With wine, many things
are a matter of taste:
including the light.*

Keeping out ultraviolet light
protects against unwanted ageing
processes in the wine.



UV
Protect

UV
Protect
Plus

Liebherr glass door models
have unique double, or even triple,
anti-ultraviolet glazing.

For centuries, wine led a shadowy existence in cellars. With state-of-the-art wine fridges, it now receives the attention we believe it deserves: perfectly presented and right at home. However, this also means an increased responsibility to protect the wine from the harmful effects of light.

UV protection

Ultraviolet rays are a danger to wines. They cause undesired chemical reactions known as 'goût de lumière'. The wine loses balance and its aroma flattens out. This is why wine bottles are usually tinted. However, tinting alone is not enough if bottles are not stored in a dark place.

Ultraviolet rays may cause a wine to lose its aroma.

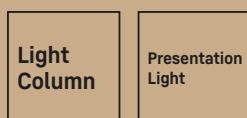


For a protected view inside

To minimise the effect of harmful ultraviolet light, all glass doors in Liebherr wine fridges are made of special UV-resistant insulated glass. On models with UV-Protect, the protection comes from a special two-pane construction with a tinted pane on the inside and a metallised Low-E pane on the outside.

Triple protection

For long-term storage, models with UVProtect Plus offer unprecedented protection from ultraviolet light: three protective layers consisting of tinted glass and a double layer of vacuum-deposited metal (Low-E).



Safe light

We use high-quality LEDs to ensure even lighting of the interior because their spectrum does not contain damaging ultraviolet light. Additionally, LEDs generate very little heat, allowing wines to be illuminated for lengthy periods without affecting their temperature.



Providing a clear view

Solid door models have a space-saving LED light recessed into the ceiling.



Presented in the best light

The light column evenly illuminates the interior when the door is opened. The dimmable presentation light artfully shows off your wines even when the door is closed.

How lighting influences the flavour of wine

It's widely known that the colour of a wine can influence our perception of its taste. For instance, a dark red wine is commonly perceived to have a stronger taste than a paler variety, even though this might not necessarily reflect the actual flavour profile. However, an astonishing conclusion from an experiment conducted by scientists in collaboration with the Allendorf vineyard in Rheingau is that the ambient light's colour, regardless of the wine's colour, can also impact its taste.



Johannes Gutenberg University of Mainz, Department of Psychology, General Experimental Psychology in cooperation with the Fritz Allendorf Vineyard, Oestrich-Winkel. Oberfeld, D., Hecht, H., Allendorf, U. and Wickelmaier, F. (2009). Ambient lighting modifies the flavor of wine. *Journal of Sensory Studies*

The Oestrich-Winkel experiment

The renowned winemaker from Oestrich-Winkel established an area with neutral white walls in its vineyard so that the colour of the light, and therefore the colour of the wine, can be modified. Depending on the colour, the sensory perception of the wine's aromas also seems to change.

But what was particularly astonishing about this study conducted by the University of Mainz is the fact that simply the ambient light, irrespective of the actual colour of the wine, can impact the perception of taste. The wine was tasted from black glasses, which concealed its colour. Under red ambient light, the wine was so well-received that participants were willing to pay over one euro more for a bottle of Riesling than for the same wine under green light.



If one samples a glass of Riesling from the Rheingau region under neutral light, it tastes of apricots, peaches and citrus fruit, as expected.



However, if the light is changed to red, the taster suddenly also detects berries or cherries in the wine's bouquet – an astonishing effect!



In green light, on the other hand, the Riesling suddenly seems to taste noticeably of vegetables and herbs.



Under blue light, it even tastes markedly acidic and tart.

4

Clean air

*There's a special ingredient
for ageing: air.*

Keeping out foreign odours stops them
from spoiling the taste of the wine.

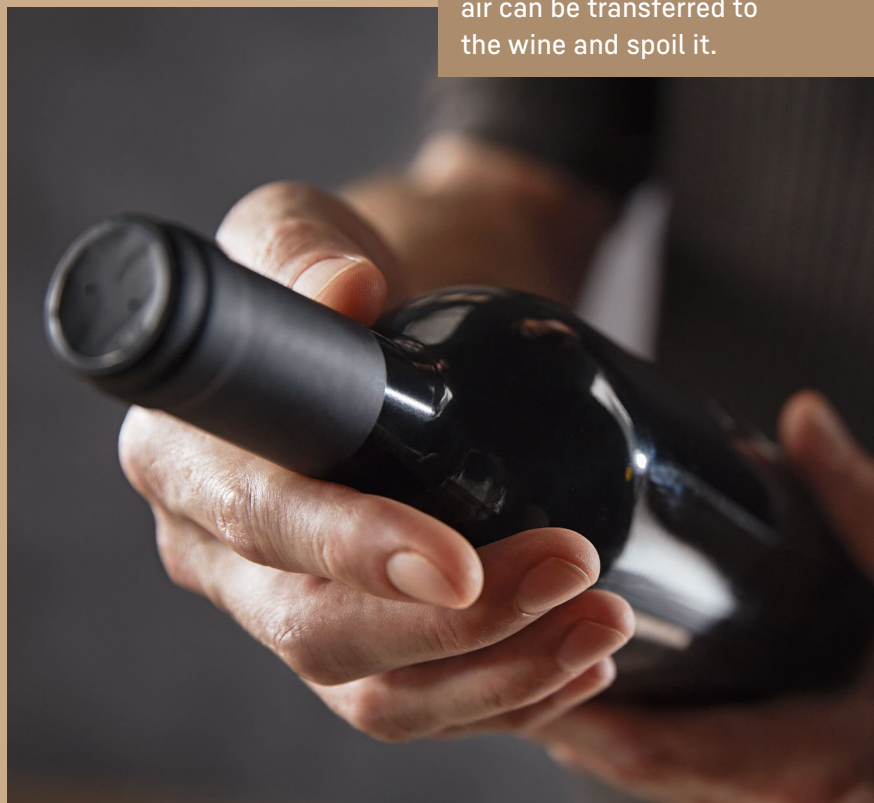


Fresh
Air

The FreshAir activated charcoal filter in
a Liebherr wine fridge neutralises foreign
odours.

It's always marvellous when the first glass is poured from a bottle and the wine unfolds its full bouquet. To ensure that only the wine's own unique aromas come to the fore, protection from external odours is crucial.

Odours from the ambient air can be transferred to the wine and spoil it.



Optimal air quality

Natural corks are ideal for the long-term storage and maturing of wine. Air penetrates through the cells of the cork into the bottle.

However, this also allows odours from the ambient air to be transferred to the wine and have a negative impact on its quality.



Constant fresh air

To ensure that your wine is stored at the optimum air quality, all Liebherr wine fridges have an activated charcoal filter.



Easy to change

The easy-to-change activated charcoal filter reliably binds odours of all kinds. Every six months, the appliance reminds you to change the filter.



Nothing to smell here

Liebherr uses only the highest-quality materials. For example, the natural beechwood shelves, odourless paints and plastics, such as those used in our door seals, guarantee clean air for your wines.

*We don't taste the wine,
we smell it.*

Our senses play a little trick on us, because we actually smell around 80 percent of flavours. The aromas travel up via the pharynx to the nasal mucosa.



The four noses of wine

A gentle, first sniff on the glass without tilting the glass. The fruity primary aromas will ascend into the nose and give an initial impression of the fruitiness and aroma of the wine.

After you swirl the wine, the aeration will release the bouquet. The aromas will become more intense, the wine will open up, and you'll get a first impression of the quality and complexity of the wine. If there are any flaws (e.g. with the cork), they will now become very evident.

The first sip flows over the lips. The warming effect makes the aromas more intense and they travel via a link from the nasopharynx to the nasal concha to the nasal mucosa, where the aromas are now perceived intensely.

A final smell of the empty glass will reinforce the aromas and we then bid farewell to the wine. At this point, we can frequently perceive completely new aromas.

Do not disturb

*Letting wine mature in peace
is a challenging task.*

Preventing vibrations allows the
wine to mature undisturbed.



Vibrate
Safe

Liebherr wine fridges have a fully
vibration-insulated cooling system.

There's a reason why pictures of wine in cellars radiate a pleasant calm: their underground location effectively prevents vibrations. It's a good thing too, because vibrations accelerate the aging process of wine.

Vibrations from machinery, traffic or people walking by can disturb the sediment at the bottom of the bottle. This agitation increases the reaction of the substances within the wine, which will negatively affect its quality. Our engineers devised innovative solutions to recreate this peaceful environment in a home setting.



Smooth and convenient

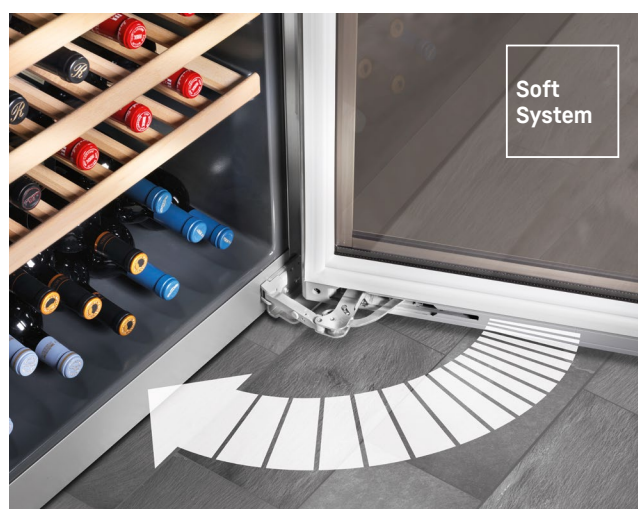
In selected models, the wooden shelves are on telescopic rails. This ensures a good view and easy access to the bottles at the back.

The natural wooden shelves don't just look good, they also contribute to optimum wine storage.



Strength is found in serenity.

Specially developed, exceptionally low-vibration compressors ensure gentle storage in Liebherr wine fridges. The entire refrigeration system is installed with cushioning to prevent the transmission of harmful vibrations. The most noticeable effect of this is how quiet your Liebherr wine fridge operates.



Gentle closing

From an opening angle of approximately 45° for freestanding and 30° for fully integrated appliances, the SoftSystem soft stop mechanism closes the door automatically.



Sophisticated and flexible

The presentation shelf – here shown in the freestanding model of the Vinidor series – elegantly displays exquisite wines while maintaining open bottles at precisely the correct temperature.



Optimum location

The wine can mature in peace on the stable, handmade wooden shelves. These shelves are optimally designed for safe storage of Bordeaux bottles, while accommodating other bottle shapes effortlessly. When bottles are placed adjacent to each other, the appliance's volume can be fully utilised.



Suitable for bottles of (almost) any size

Customised shelves made easy: the removable slats of the FlexFit wooden shelves ensure they accommodate any bottle, even magnums. Thanks to the individual positioning of the slats in the frame, all bottles are stored safely and your customers' wine collections look tidier than ever.

The details shown depend on the model;
see the allocation in the series equipment.

Fine wine is usually not purchased for immediate consumption, but rather for storage until the perfect occasion arises, or simply to admire the bottle's elegant silhouette, the promise of its label and the visual anticipation of its contents. Regardless of the size and shape of the bottles in your collection, each one ultimately needs to be stored safely. This flexibility is particularly important to us across all our wine appliances.

Burgundy bottles

It was first used by winemakers in Burgundy, but it has long been used for Burgundy varieties from outside the region.



Bordeaux bottle

The "Bordelaise" bottle was probably Bordeaux winemakers' answer to the popularity of the Burgundy bottle. To set it apart, Bordeaux wine was bottled in this somewhat straighter, shouldered bottle. It is now the most common wine bottle shape.

Bordeaux bottle size (0.75 l)

All Liebherr specifications regarding bottle capacity refer to these dimensions.

Champagne bottle

A thick-walled bottle is used to better withstand the pressure conditions during fermentation in the bottle. The curved bottom also contributes to stability, distributing pressure more evenly across the walls.



Schlegel bottle

The particularly slim bottle is mainly used for Riesling. It is also referred to as a hock bottle and it is the most commonly used type of white wine bottle in German-speaking countries.

Magnum

At 1.5 litres, a magnum has twice the capacity of a standard wine bottle. But it is not just a prestigious eye-catcher: its large volume also slows down the maturing process.



Bocksbeutel

This extremely bulbous bottle is typical of the Franconian wine-growing region. It was invented there in the 18th century and is still used today – especially for bottling Silvaner.

Even magnums fit in selected Liebherr wine fridges

Cheese and wine – the dream team

For true gourmets, enjoying a piece of cheese without a glass of wine is unthinkable. However, the belief in a “nice glass of red” perfectly complementing every cheese can sometimes prove to be a myth – because not every cheese pairs well with every wine. We can guide you on which types of wine go best with brie, gouda, and more.



Goat's cheese, cream cheese and brined cheese

Acidic cheeses such as goat's cheese, cream cheese, or feta, call for a wine that is just as fresh and has a certain acidic backbone. This is why younger and livelier white wines with a pronounced fruity flavour such as Sauvignon Blancs or dry Rieslings usually pair best, but champagnes can also be a delicious accompaniment. More mature goat's or sheep's cheeses, as well as more robust cream cheeses, also go very well with a rosé that contains a lot of character.



Soft cheeses

Soft cheeses such as camembert, brie, and taleggio are great accompaniments to fruity, balanced and less tannic red wines. Pinot noirs are ideal, but a smooth Dolcetto from Piedmont, a fruity Zweigelt, or a Gamay will do just as well. Age also plays a part: younger soft cheeses pair nicely with young red wines that have a fresher, fruity aroma. Complex wines complement mature cheese varieties, while creamy, mild soft cheeses harmonise beautifully with smooth white wines like a great Chardonnay.



Semi-hard sliceable cheeses

Well-structured red wines such as Cabernet, Merlot, or Tempranillo, are the perfect complement to semi-hard cheeses. Most of these cheeses are versatile and pair well with different varieties of red wine. The reverse is also true, as highly tannic wines can benefit from how the cheese protein pleasantly tempers and finishes the intense taste of the tannin. Therefore, your classic glass of red with cheese works best and most consistently in this combination.



Hard cheese

As they mature, hard cheeses can get significantly saltier (pecorino or Sbrinz), but they can also become sweeter (Mimolette or old gouda) or more protein-intensive (parmesan or Grana Padano). None of that goes particularly well with the structure of red wines. Instead, wines with plenty of character, lower acid, or residual sweetness are recommended. Some perfect pairings are Comté and vin jaune from the Jura, Gruyère, and Grand Cru Chasselas from Switzerland or matured Riesling Spätlese and Mimolette.



Smear-ripened cheese

Smear-ripened cheeses such as France's Livarot, Germany and Belgium's Romadur, and Mondseer from Austria are some of the most difficult to pair with a suitable wine. When these cheeses are fully ripe, their piquant flavour destroys any red wine aroma. Expressive white wines such as a German Traminer, an Australian Viognier or a white Châteauneuf-du-Pape are therefore a better match. One classic combination is Munster and an Alsatian Gewürztraminer.



Blue cheese

The savoury note of blue cheese calls for robust wines with plenty of juiciness and depth. This category includes concentrated Shiraz wines and full-bodied varieties from the south of Italy or Spain. The most intense, savoury cheeses such as roquefort, stilton, or gorgonzola piccante are best paired with sweet wines such as Germany's Beerenauslese, but they also go well with port-style liqueur wines, whose sweetness pleasantly softens the salty notes of the cheese.

Tastefully presented

The primary task of our appliances is to perfectly protect the quality of your wines. However, we also believe that fine wines should be appropriately presented. This is why we work exclusively with the highest-quality materials, such as stainless steel or beechwood, and endeavour to create a stylish ambience with our lighting solutions. This means that our wine storage and wine tempering fridges fit elegantly and timelessly into any interior.



Enjoy the silence.

What's more, our wine tempering fridges are designed to produce a very low noise level. Even if you are only reading, the loudest thing you'll hear is the rustling of the pages.



WPgbi 7483 Vinidor Selection

WPgbi 5283 Vinidor Selection



2
Zones

3
Zones

With two or three separate temperature zones that can be set accurately to the degree between +5 °C and +20 °C, our wine tempering fridges offer maximum versatility of use. This means that red wines, white wines, and champagnes can all be stored at the same time and at an ideal temperature in one single appliance with three temperature zones.



SommelierBoard

An absolute highlight in our wine tempering fridges. It has what it takes to show off your wines and includes everything you need for decanting: a stainless steel bottle presenter, a wooden box for decanting utensils, and a space for pre-tempered wine glasses and a decanter.

Elegant and timeless integration



Black Steel

BlackSteel interior

The striking BlackSteel surface gives the interior of our wine tempering fridges a certain je ne sais quoi. The interior rear wall also ensures balanced air circulation and perfectly controlled humidity.

EWTgb3583 Vinidor



You can find out more about our extensive range of wine fridges for storing and tempering at home.liebherr.com/wine or by asking your Liebherr specialist dealer.

The details shown depend on the model; see the allocation in the series equipment.

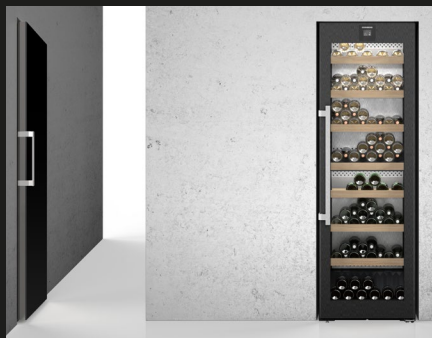
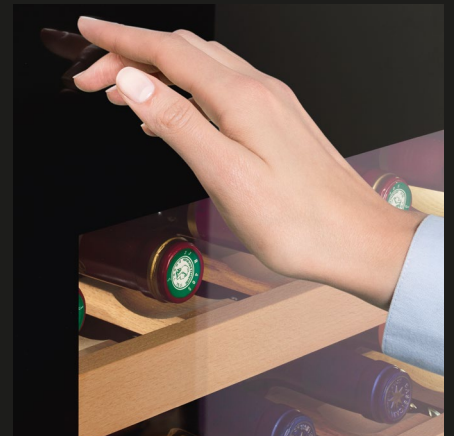


When functionality meets elegance

All models in the Vinidor Selection series have a recessed vertical grip extending the entire length, allowing for ergonomic and comfortable opening from any position. Models with the optically discreet grip integrate particularly harmoniously into handle-free kitchens and living-dining areas.

Tip Open

The innovative TipOpen technology on our integrated wine fridges is perfect for handle-free fitted kitchens. The glass door opens a few centimetres when tapped. If the door is not opened further after three seconds, the SoftSystem closes it again.



InteriorFit. Fits perfectly.

Make elegant use of niches in your home. InteriorFit allows you to make optimum use of space in your kitchen or dining area with our wine tempering fridges, as you do not need a gap at the side for ventilation next to the walls or furniture. Only the door is visible; everything else is hidden.

Light
Tower

Light
Column

Presentation
Light

Let there be light

Whether fitted on one or both sides, the vertical LED light column creates a unique ambience and offers a perfect view of the wines. Another special highlight is the dimmable presentation light, which skillfully showcases the wines – even when the door is closed.



WKes 653

ZKes 453



Our compact appliances offer refrigeration for special requirements. The fridge is perfect for presenting small quantities of wine bottles. Valuable cigars are kept under optimal storage conditions in the humidor.



Utensil drawer

The handy utensil drawer of the WKes 653 is for keeping wine accessories or storing treats such as chocolates, to be enjoyed with the wine served at just the right temperature.

Wine

Model overview

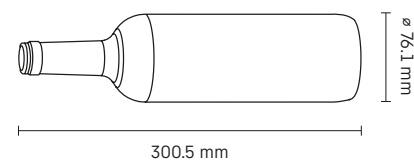
← 43 →



Wine

WKes 653

Bottle capacity	max. 12
Number of temperature zones	1 zone
Appliance height	61 cm
Sound power level	37 db(A)
Energy efficiency class	



Bordeaux bottle size (0.75 l)

All specifications regarding bottle capacity refer to these dimensions.

← 43 →



Humidor

ZKes 453

Number of temperature zones	1 zone
Appliance height	61 cm
Sound power level	40 db(A)



Precise humidity

A litre of distilled water can be filled into the integrated water tray of the ZKes 453. Humidity sensors regulate the water requirement and precisely guarantee the selected humidity between 68% and 75%. A visual display gives prompt information when the water needs to be refilled.

Cigar

The perfect glass for every wine



Fine wine requires a fine glass so it can fully show off its quality. But the shape of the wine glass should also reflect the character of the wine in question. Here you can see the seven most important wine glasses – for perfect enjoyment.



The **traditional champagne flute** is a tall, slender glass. The smaller surface area for this glass ensures that the carbonic acid can rise in fine strings of bubbles and does not evaporate too quickly. This is also very important for sparkling wines like Prosecco, in which the carbonic acid is less well integrated.



In contrast to the champagne flute, the **typical champagne glass** is tulip-shaped and suitable for very fine sparkling wines because their finesse and complexity require a certain amount of space to fully flourish. Glasses like this are usually only filled halfway.



The **standard glass for white wines** should not be too large, as a simple wine would get “lost” in the glass. However, it needs to be large enough to give space for the bouquet to develop. The key feature for any wine glass is for the body to taper slightly towards the top. This intensifies the aroma and makes the glass easy to tilt. Higher-quality white wines, especially those with a richer body, should not be “confined” in too small a space. This is why for Burgundy wines, for example, a slightly larger version of the white wine glass should be used. This shape is also perfect for rosé wines.

The **standard glass for red wines** also features a tulip shape, but is usually slightly taller, slightly wider and has a little more volume.



The **traditional glass used for red Burgundy wines** is also referred to in France as the “balloon” because of its shape. The subtle aroma of this variety of grape really comes into its own with this design. This glass is also the perfect vessel for enjoying fine German Pinot Noir. The same applies to the excellent Piemonte wines, namely Barolo and Barbaresco. However, glasses like this should be filled no more than a third full.



The **typical Bordeaux glass** is very tall and has a tulip shape. It is ideal for any high-quality red wine that has the requisite concentration and solid structure. But here too, the glass should be filled with no more than one-eighth of a litre of wine.

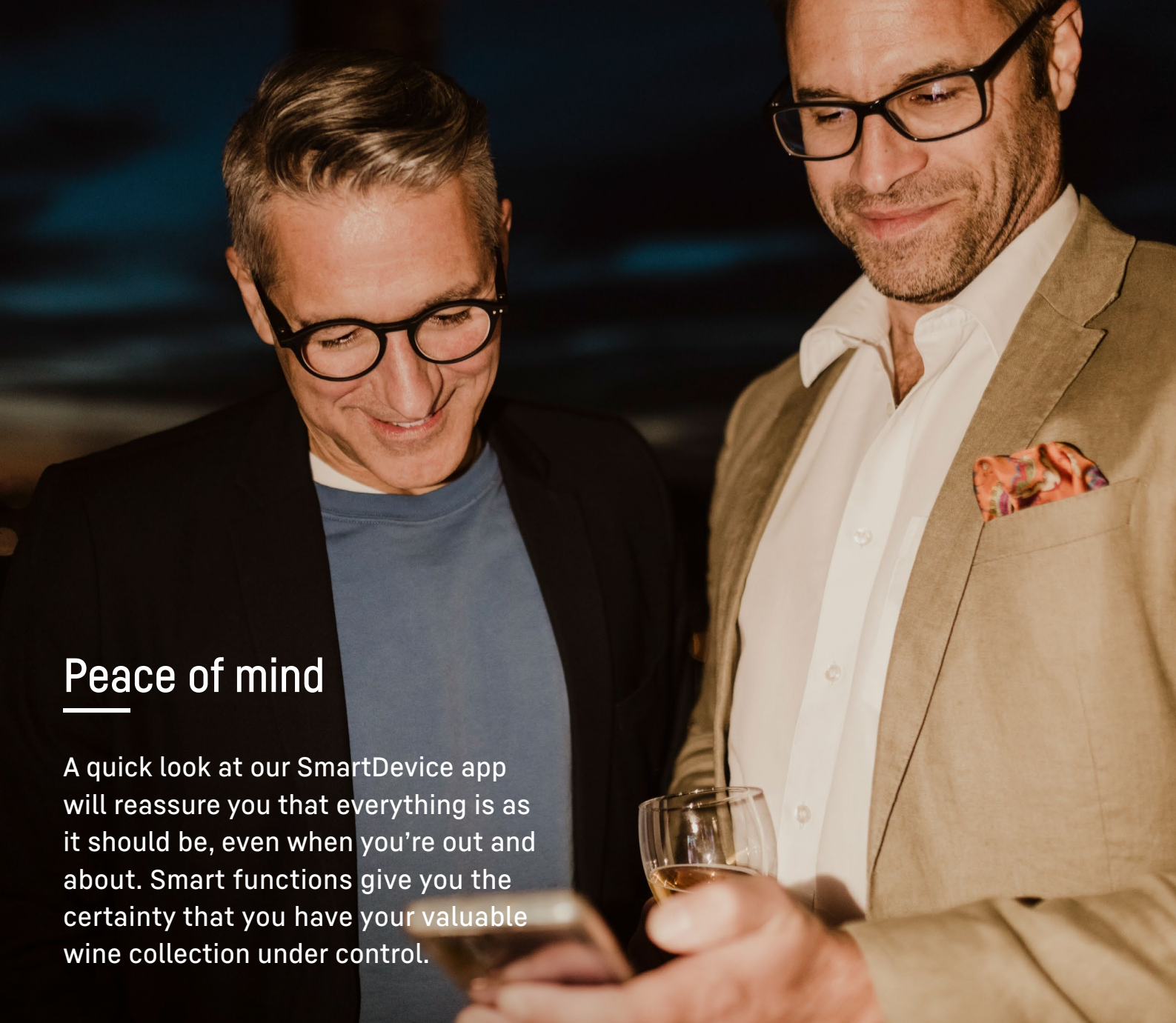
But how do you identify high-quality wine glasses?

Fine **crystal** is noted for its higher light refraction, brilliant surface, strength and superior grinding properties. Wine connoisseurs swear that crystal enhances the wine’s aroma, making it more intense and refined.

High-quality wine glasses often have a **tapered shape** that focuses the wine’s aroma at the rim of the glass and allows for pleasant tilting.

The **volume of the glass body** should always match the vigour and complexity of the wine.

Higher-quality glasses feature a **cleanly ground glass rim** without any bulging.

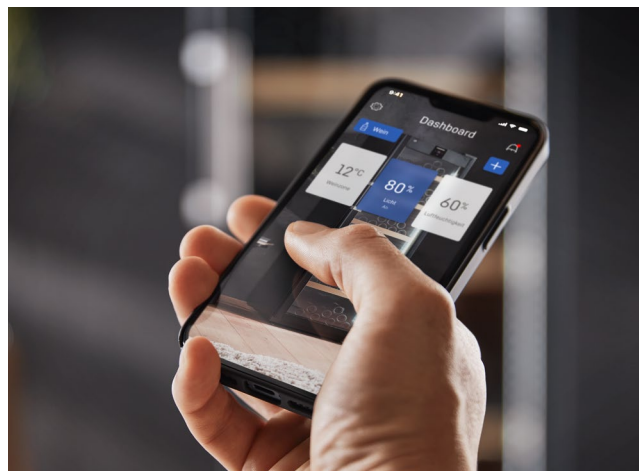


Peace of mind

A quick look at our SmartDevice app will reassure you that everything is as it should be, even when you're out and about. Smart functions give you the certainty that you have your valuable wine collection under control.

Digital networks keep everything in view.

Models with an integrated SmartDeviceBox (which can also be retrofitted, depending on the model) can be seamlessly incorporated into an existing smart home system. This means you benefit from effortless control via voice assistants such as Amazon Alexa and Google Assistant, and receive immediate notifications on your smartphone – for example, if the fridge door is accidentally left open. The SmartDeviceBox provides access to a range of functions, from the basic settings to monitoring and adjusting the temperature and controlling lighting systems, even when you are out and about. This state-of-the-art technology ensures perfect care of every bottle, demonstrating how Liebherr makes life noticeably easier.

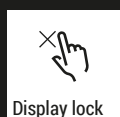


You can download the SmartDevice app here:

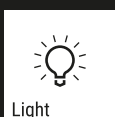


Find out how digitally networked wine storage makes everyday life easier: home.liebherr.com/getsmart

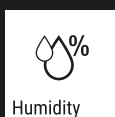
On the alert as soon as it's open If the door of the wine storage cabinet is open for more than 60 seconds, a door alarm is activated. In our freestanding wine fridges, the door alarm sounds audibly and is accompanied by pulsating appliance lighting.



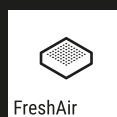
Display lock



Light



Humidity



FreshAir

Everything under control

Avoid unauthorised operation of your wine storage fridge. Activate the display lock via the menu for a reliable solution. Prevent unauthorised opening with a mechanical door lock or, on selected models, an electronic door lock.

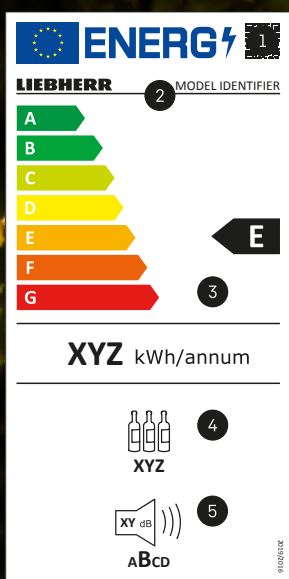
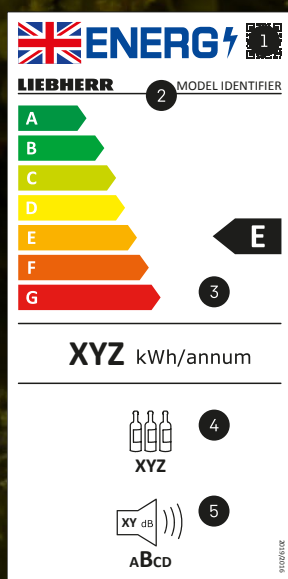
Full protection.

Similar to a wine cellar, a Liebherr wine storage fridge provides everything you need to store valuable collections under perfect conditions. However, malfunctions can occur, which may cause concern. This is why our wine storage fridges are equipped with various alarm functions. In the event of critical issues, such as a power cut, you can rely on them to notify you promptly.

Special requirements

Wine fridges must meet the same standards as refrigerators and freezers for storing food. However, the particular requirements of reliable wine storage and tempering demand a lot more in terms of performance. That's why most wine fridges on the market are in energy efficiency class G.

The current EU energy label* for wine fridges:



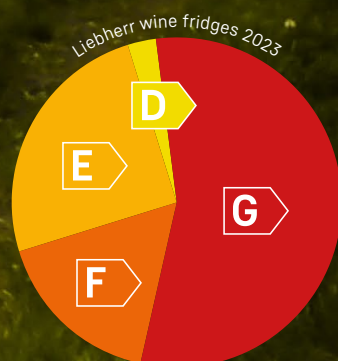
1. The QR code for identifying the product in EPREL (European Product Database for Energy Labelling).
2. The model identifier for manual identification of the product in the EU database EPREL, using the article number, for example.
3. The efficiency scale from "A" to "G". "G" is intended only for wine fridges.
4. Maximum storage capacity.
5. The noise level is now classified into classes "A" to "D".

* In accordance with Regulation EU 2019/2016

Optimum energy efficiency

Liebherr puts a special focus on sustainability: our wine fridges are among the most energy-efficient in their class. While most manufacturers offer models in class G, most of our wine fridges are already in energy efficiency classes F and E, and one of them is even in class D.

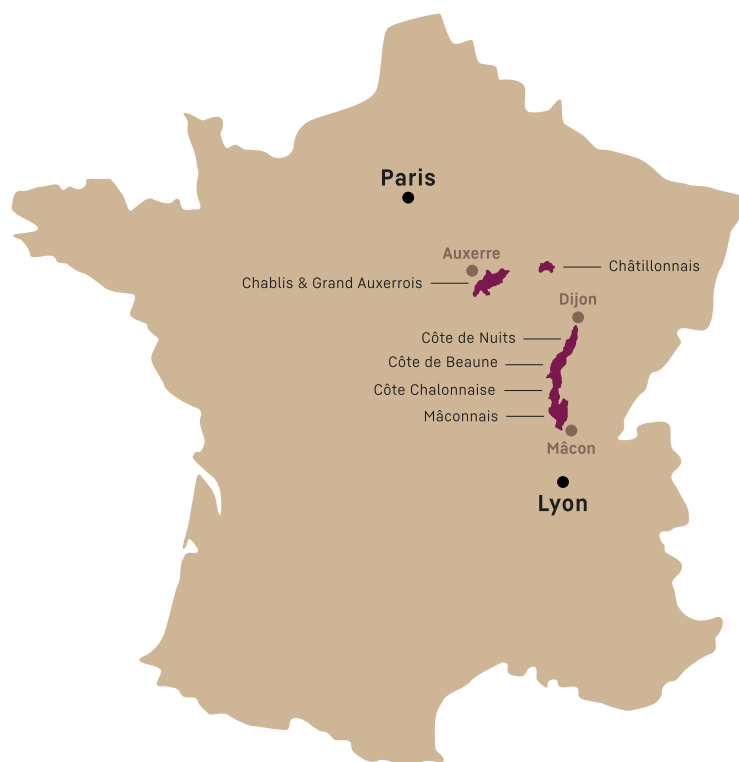
Distribution among efficiency classes in 2023:



** Source: EPREL 20233

Wine trip: what makes Burgundy so special?

Located in the heart of the continent, the French region of Burgundy has always been one of the most important centres for the development of Europe's wine culture. In addition to the world-famous wines produced in this region, there are numerous historical sights connected to wine that make a visit particularly worthwhile.



The roots

After the profession's beginnings in Gallo-Roman times, it was mainly the large monastic orders of the High Middle Ages that spread the culture of growing vines and the art of producing fine wines from Burgundy to the rest of Europe. The monastery of Cîteaux, which was founded in 1098 and was the birthplace of the Cistercian order, played a special role in this. The Cistercians' château-like wine press building is located in the midst of one of Burgundy's most famous vineyards, the Clos Vougeot, and – with its remarkable rooms and impressive, centuries-old wine presses – is a must-see for any wine lover visiting the region.

Burgundy: the home of chardonnay and pinot noir. Burgundy is widely recognised as the home of the finest wines from the chardonnay and pinot noir grape varieties. What is less known, however, is that these wine qualities are based on a historically evolved and meticulously detailed vineyard system known as Climats de Bourgogne. In 2015, this system was even added to UNESCO's list of World Heritage Sites. The key reason for this recognition was the outstanding universal significance of the Burgundian vineyard system, something that combines two millennia of European cultural history.

In Burgundy, the term 'climate' refers to a precisely defined and delimited parcel of vineyard that imparts a unique and unmistakable character to its wine. Over the centuries, the definition, development, demarcation and appellation flourished in Burgundy, particularly under the monastic agrarian culture of the late Middle Ages. Since the 1930s, these climates have formed the basis of today's appellation system and are one of the world's most significant examples of a wine culture based on individual terroirs.



Vinum bonum deorum donum.

A good wine is a gift from the gods.

Roman saying



Chablis is a must-see when in Burgundy

It would be a mistake to reduce Burgundy to the core region around the town of Beaune. Many of the best-known wine-growing communities are indeed located in the heartland of the wine region, within the sub-regions of Côte de Beaune and Côte de Nuits, but the Côte Chalonnaise and Mâconnaise regions in the south of Burgundy also offer many opportunities for great wine discoveries beyond the big names. And let's not forget: Beaune is only one hour from the white wine region of Chablis, which should also be on the itinerary of any wine connoisseur visiting Burgundy.

*"The best place to store wine
is in your memory."*

Shirley Amberg



*... and the second-best place
is a Liebherr wine fridge!*

Series: **GrandCru** and **GrandCru Selection**

Wine storage fridges

A wine storage fridge from Liebherr offers conditions similar to those of a wine cellar – and ideal for long maturation.

Temperature range

+5 °C to +20 °C



1
Zone

WPbli 5231

Our wine storage fridges are specially designed to hold a large number of bottles for storing and maturing, but they can also keep a larger stock of wine at drinking temperature. Here, too, the temperature can be adjusted precisely to between +5 °C and +20 °C.

Series: **Vinidor** and **Vinidor Selection**

Wine tempering fridges

In a wine tempering fridge from Liebherr, champagne, white wine and red wine are always at the right temperature, ready for a spontaneous toast.

Temperature range

+5 °C to +20 °C

+5 °C to +20 °C

+5 °C to +20 °C



2
Zones

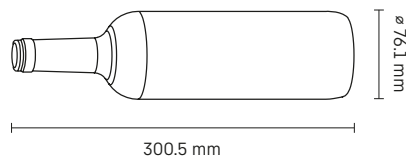
3
Zones

WPgbi 5273

Our wine-tempering fridges are available with two or three temperature zones. They can be set precisely and independently of one another to between +5 °C and +20 °C, offering maximum versatility of use. That means that red wines, white wines and champagnes can all be stored at their ideal temperature in a single appliance with three temperature zones. With temperature zones of varying sizes and flexible settings, these appliances are perfect for accommodating each individual wine collection.

Freestanding wine storage fridges

	Standard features	GrandCru	GrandCru Selection
Quality	Constant temperature maintenance	■	■
	Adjustable temperature range in 1 zone: +5 °C to +20 °C	1	1
	Permanent display of current temperature	■	■
	Triple UV and safety glazing/UVProtect Plus	■	■
	Low-vibration storage/VibrateSafe	■	■
	Replaceable door seal	■	■
Perfect climate	Adjustable humidity with HumiditySelect	■	
	Controllable humidity with HumidityControl		■
	Current humidity display		■
	FreshAir filter with replacement reminders	■	■
Convenience and flexibility	EasyFill loading aid	■	■
	SelfClosing Door	■	■
	Height-adjustable wooden shelves	■	■
	Display with choice of 9 languages (DE/EN/FR/ES/IT/NL/CS/PL/PT)	■	■
Design and lifestyle	LED ceiling lighting	■	
	LED ceiling lighting (solid door), LightColumn (glass door)		■
	Interior: rear wall material	Graphite grey metal	Stainless steel
	Touch display	■	■
	Presentation light (glass door)	■	■
	Bar handle	Black	Brushed aluminium
Safety	TempProtect Plus	■	■
	Door, temperature and power failure alarm	■	■
	Alarm issued both audibly and visually on display, via illumination and push notification thanks to SmartDevice**	■	■
	DisplayLock	■	■
	Mechanical lock	can be retrofitted	integrated
Connectivity*	SmartDevice-ready	■	
	SmartDevice (SmartDeviceBox included)*		■
	Presentation light**	■	■
	Temperature setting in 1 °C increments**	■	■
	Display and control of relevant appliance functions**	■	■



Door material key:

— b/bl Black
— r Bordeaux

Bordeaux bottle size (0.75 l)

All specifications regarding bottle capacity refer to these dimensions.

60-cm-wide models: appliance depth 67.5 cm
For 70/75-cm-wide models: appliance depth 76.4 cm

Differentiating features of Selection series are **highlighted**.

* Depending on the model

** Via SmartDevice app

Vinothek model overview

	← 60 →
	
	WKb 1812
Bottle capacity	max. 66
Number of temperature zones	1 zone
Appliance height	88 cm
Sound power level	38 db(A)
Energy efficiency class	

GrandCru model overview

	← 60 →					
						
	WPbl 4201	WSbl 4201	WPbl 4601	WSbl 4601	WPbl 5001	WSbl 5001
Bottle capacity	max. 141	max. 141	max. 166	max. 166	max. 196	max. 196
Number of temperature zones	1 Zone:	1 Zone:	1 Zone:	1 Zone:	1 Zone:	1 Zone:
Appliance height	125 cm ¹	125 cm ¹	148 cm ¹	148 cm ¹	165 cm ¹	165 cm ¹
Sound power level	38 db(A)	38 db(A)	38 db(A)	38 db(A)	38 db(A)	38 db(A)
Energy efficiency class						

GrandCru Selection model overview

	← 60 →				← 75 →
					
	WPbli 5031	WSbli 5031	WPbli 5231	WSbli 5231	WSbli 7731
Bottle capacity	max. 196	max. 196	max. 229	max. 229	max. 324
Number of temperature zones	1 Zone:	1 Zone:	1 Zone:	1 Zone:	1 Zone:
Appliance height	165 cm ¹	165 cm ¹	185 cm ¹	185 cm ¹	201 cm ¹
Sound power level	38 db(A)	38 db(A)	38 db(A)	38 db(A)	38 db(A)
Energy efficiency class					

¹+ ^{3/4}-cm door hinge

Freestanding wine tempering fridges

	Standard features	Vinidor	Vinidor Selection
Quality	Constant temperature maintenance	■	■
	Adjustable temperature range for each zone: +5 °C to +20 °C	2	2 or 3 *
	Constant display of the current temperature in each zone	■	■
	Triple UV and safety glazing (UVProtect Plus)	■	■
	Vibration-damped bearing (VibrateSafe)	■	■
	Replaceable door seal	■	■
Perfect climate	Adjustable humidity with HumiditySelect	■	■
	Water tray		■
	FreshAir filter in zone separator with replacement reminder	■	■
Convenience and flexibility	Zone separator with plastic bottle shelf, can be upgraded with FlexFit wooden bars (accessory)	■	
	Zone separator with FlexFit wooden bars		■
	Presentation shelf	■	
	SoftSystem soft stop mechanism	■	■
	Height-adjustable wooden shelves (other wooden shelves available as accessories)	■	
	FlexFit wooden storage shelves with SoftTelescopic self-closing mechanism		■
	Display: choice of 9 or 12 languages	(DE/EN/FR/ES/IT/NL/CS/PL/PT)*	(DE/EN/FR/ES/IT/NL/CS/PL/PT/ BG/RU/ZH-CN)
	SommelierBoard*		■
Design and lifestyle	LED ceiling lighting for each zone	■	
	LightTower		■
	Interior: rear wall material	SmartSteel	BlackSteel
	Touch display	SmartSteel models	
	Touch & Swipe display	BlackSteel models	in the glass door
	Presentation light (glass door)	■	■
	Slimline aluminium door handle with opening mechanism	■	
	Recessed grip		■
	InteriorFit	■	■
Safety	TempProtect Plus	■	■
	Door, temperature and power failure alarm	■	■
	Humidity notification		■
	Alarm issued both audibly and visually on display, via illumination and push message thanks to SmartDevice**	■	■
	DisplayLock	■	■
	eDoorLock, electronic door lock		■
Connectivity*	SmartDevice (SmartDeviceBox included)*	■	■
	Presentation light**	■	■
	Temperature setting in 1 °C increments**	■	■
	Display and control of relevant appliance functions**	■	■

Differentiating features of Selection series are **highlighted**.

* Depending on the model

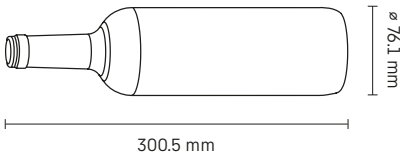
** Via SmartDevice app

Vinidor model overview

	← 60 →				
					
	WPsd 4652	WPsd 5252	WPbsi 5052	WPbsi 5252	WSbsi 5252
Bottle capacity	max. 107	max. 155	max. 131	max. 155	max. 155
Number of temperature zones	2 zones	2 zones	2 zones	2 zones	2 zones
Appliance height	145 cm	185 cm	165 cm	185 cm	185 cm
Sound power level	38 db(A)	37 db(A)	37 db(A)	37 db(A)	37 db(A)
Energy efficiency class					

Vinidor Selection model overview

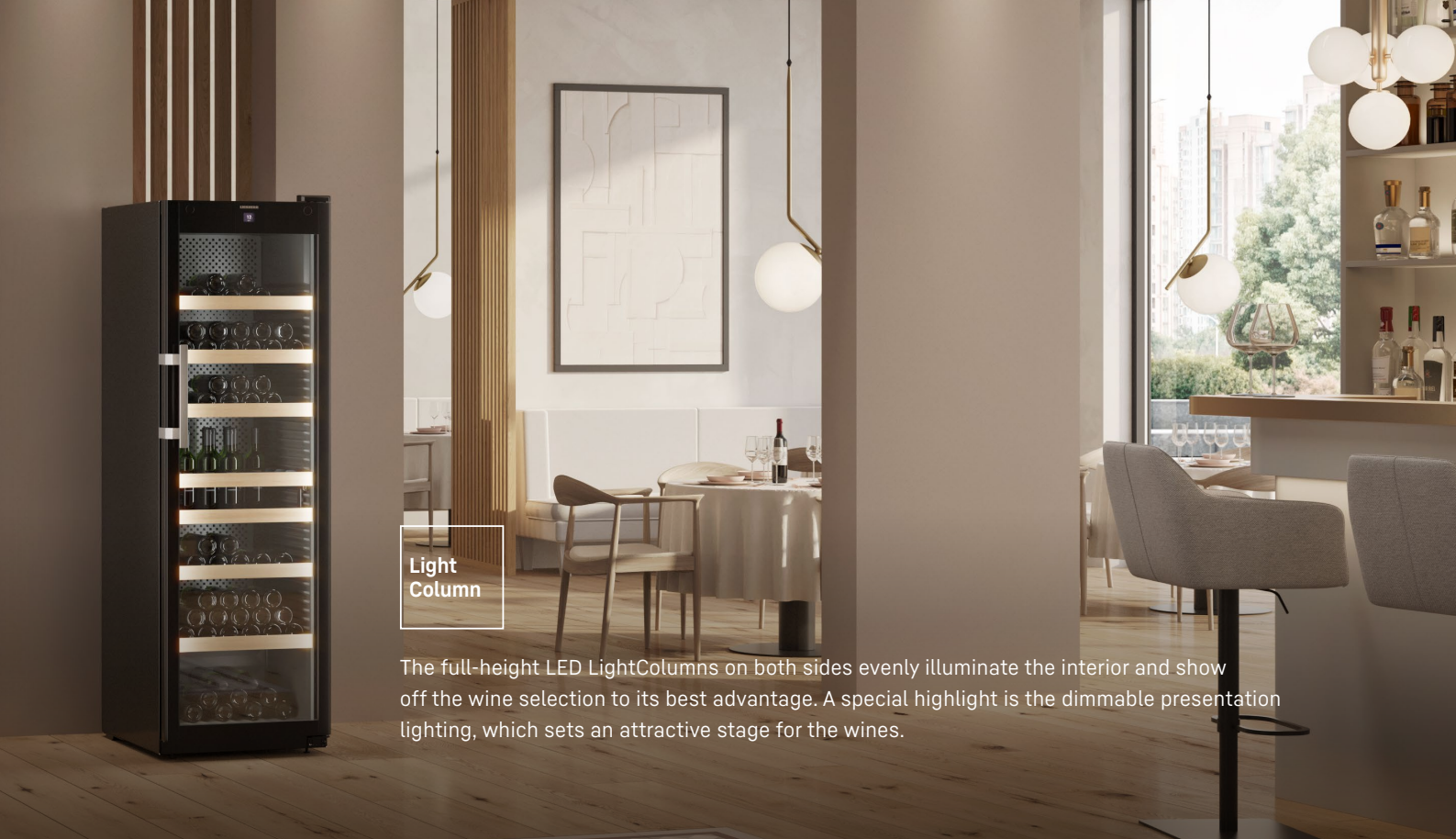
	← 60 →			← 70 →		
						
	WPgbi 5272	WPgbi 5273	WPgbi 5283	WPgbi 7472	WPgbi 7473	WPgbi 7483
Bottle capacity	max. 106	max. 104	max. 85	max. 204	max. 182	max. 145
Number of temperature zones	2 zones:	3 zones:	3 zones:	2 zones:	3 zones:	3 zones:
Appliance height	185 cm	185 cm	185 cm	200 cm	200 cm	200 cm
Sound power level	35 db(A)	35 db(A)	35 db(A)	35 db(A)	35 db(A)	35 db(A)
Energy efficiency class						



Door material key:
— sd SmartSteel door
— bs BlackSteel
— gb Black glass

Bordeaux bottle size (0.75 l)
All specifications regarding bottle capacity refer to these dimensions.

60-cm-wide models: Appliance depth 67.5 cm
For 70/75-cm-wide models: appliance depth 76.4 cm

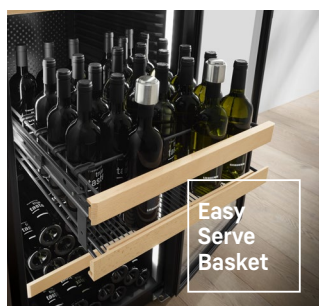


Light
Column

The full-height LED LightColumns on both sides evenly illuminate the interior and show off the wine selection to its best advantage. A special highlight is the dimmable presentation lighting, which sets an attractive stage for the wines.

Perfection. The series for professionals.

Liebherr's wine serving fridges are specially optimised for professional use in hotels, restaurants and catering.



Easy
Serve
Basket

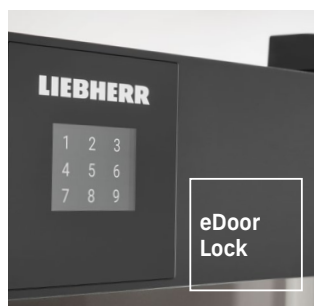
Ideal for service

For exceptional service, every movement has to be just right. The EasyServe basket slides out gently at working height and offers a good view and easy access to the wines.



Strong and flexible

The sturdy metal shelves with beechwood fronts can be moved as required, allowing for a versatile arrangement of varieties. The struts provide secure support, and the coated metal is easy to clean.



eDoor
Lock

Security first

Unauthorised use is prevented by eDoorLock. The door lock can be unlocked by entering a PIN. For even more security, the SmartDevice app notifies you anytime and anywhere whether the door is open or closed.



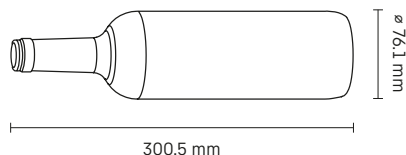
Power
Chill

Licence to chill

PowerChill automatically cools down newly stored bottles particularly quickly. Even on busy days with the door constantly being opened, the appliance independently generates the ideal serving temperature and then automatically switches back to the usual energy-saving mode.

Perfection standard features

Quality	Adjustable temperature range in 1 zone: +5 °C to +20 °C
	Permanent display of current temperature
	Triple UV and safety glazing (UVProtect Plus)
	Low-vibration storage / VibrateSafe
	Neck-to-neck storage for maximum bottle capacity
Perfect climate	Replaceable door seal
	Adjustable humidity with HumiditySelect
	FreshAir filter with replacement reminders
	Temperature setting in 1 °C increments
Convenience and flexibility	EasyServe basket
	PowerChill
	EasyFill loading aid
	SelfClosingDoor
	Height-adjustable metal shelves with wooden front
	Display with choice of 12 languages (DE/EN/FR/ES/IT/NL/CS/PL/PT/BG/RU/ZH)
	Lighting: LightColumn, double-sided
Design and lifestyle	Rear wall panel: stainless steel
	Touch & Swipe display
	Presentation light
	Slimline handle with integrated opening mechanism Brushed aluminium
Safety	TempProtect Plus
	Door, temperature and power failure alarm
	Alarm issued both audibly and visually on display, via pulsating illumination and push message with SmartDevice*
	DisplayLock
	eDoorLock
Connectivity*	SmartDevice (SmartDevice box included)
	Presentation light**
	Temperature setting in 1 °C increments**
	Display and control of relevant appliance functions**



Door material key:
— b/bl Black

Bordeaux bottle size (0.75 l)
All specifications regarding bottle capacity refer to these dimensions.

Model overview

← 60 →



WFbli 5041

Bottle capacity	max. 158
Number of temperature zones	3 zones
Appliance height	165 cm
Sound power level	38 db(A)
Energy efficiency class	



WFbli 5241

Bottle capacity	max. 188
Number of temperature zones	3 zones
Appliance height	185 cm ¹
Sound power level	38 db(A)
Energy efficiency class	

← 70 →



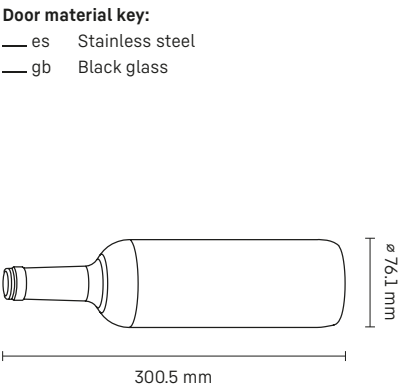
WFbli 7741

Bottle capacity	max. 284
Number of temperature zones	3 zones
Appliance height	201 cm ¹
Sound power level	38 db(A)
Energy efficiency class	

* Depending on the model ** Via SmartDevice app ¹ + 3/4"-cm door hinge

Fully integrated wine storage fridges

Grand Cru standard features	
Quality	Adjustable temperature range in 1 zone: +5 °C to +20 °C
	Permanent display of current temperature
	Double UV and safety glazing (UVProtect Plus)
	Vibration-damped bearing (VibrateSafe)
	Replaceable door seal
Perfect climate	Adjustable humidity with HumiditySelect
	FreshAir filter
	Wooden shelves, some on telescopic rails
Design and lifestyle	LED ceiling lighting, can be switched on permanently, dimmable* or with light column on both sides
	Rear wall panel: Graphite grey metal
	Touch display
	Presentation light, dimmable*
	Aluminium slimline door handle, recessed grip or handle-free (TipOpen)*
Safety	TempProtect
	Door, temperature and power failure alarm
	Audible and visible alarm on the display



Bordeaux bottle size (0.75 l)

All specifications regarding bottle capacity refer to these dimensions.

Fully integrated wine storage fridges
model overview

	WKEgb 582	WKEes 553
	Bottle capacity	max. 18
	Number of temperature zones	1 zone
	Sound power level	32 db(A)
	Energy efficiency class	

Under-worktop wine storage fridges
model overview

	UWKes 1752
	Bottle capacity
	max. 46
	Number of temperature zones
	1 zone
	Sound power level
	38 db(A)
	Energy efficiency class

* Depending on the model



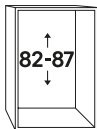
UWKes 1752 GrandCru

Fully integrated wine tempering fridges

Vinidor standard features

Quality	Adjustable temperature range in two zones: +5 °C to +20 °C
	Constant display of the current temperature in each zone
	Double UV and safety glazing (UVProtect Plus)
	Vibration-damped bearing (VibrateSafe)
	Replaceable door seal
Perfect climate	Adjustable humidity with HumiditySelect
	FreshAir filter
Convenience and flexibility	Zone separator with plastic bottle shelf
	Presentation shelf
	SoftSystem soft stop mechanism
	Wooden shelves, some on telescopic rails
Design and lifestyle	LED ceiling lighting for each zone, can be switched on permanently and dimmed
	BlackSteel rear wall
	Touch display
	Presentation light, dimmable
	No handle needed thanks to TipOpen technology
	Panel ready*
Safety	TempProtect
	Door, temperature and power failure alarm
	Audible and visible alarm on the display

Under-worktop wine tempering fridges model overview



UWTgb 1682



UWTes 1672

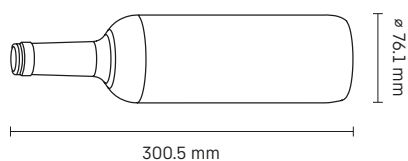
Bottle capacity	max. 34	max. 34
Number of temperature zones	2 zones	2 zones
Sound power level	35 db(A)	38 db(A)
Energy efficiency class		



EWdf 3553 Vinidor

Door material key:
 — es Stainless steel
 — df Panel ready
 — gb Black glass

* Depending on the model

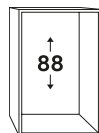


Bordeaux bottle size (0.75 l)

All specifications regarding bottle capacity refer to these dimensions.

Fully integrated wine tempering fridges

Fully integrated wine tempering fridges model overview

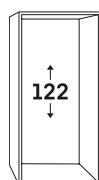


EWTgb 1683



EWTdf 1653

Bottle capacity	max. 51	max. 48
Number of temperature zones	2 zones	2 zones
Sound power level	31 db(A)	32 db(A)
Energy efficiency class		

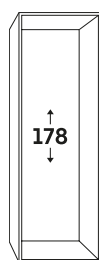


EWTgb 2383



EWTdf 2353

Bottle capacity	max. 51	max. 48
Number of temperature zones	2 zones	2 zones
Sound power level	31 db(A)	32 db(A)
Energy efficiency class		



EWTgb 3583



EWTdf 3553

Bottle capacity	max. 83	max. 80
Number of temperature zones	2 zones	2 zones
Sound power level	32 db(A)	32 db(A)
Energy efficiency class		

**Would you like
anything else?**

People's requirements when using wine fridges are as diverse as their tastes in wine. We offer a range of accessories to cater for your individual needs.



Accessory drawer

including two-piece inlay set for six wine glasses and a sommelier set. A complement to wine fridges for a 45-cm niche. Available in black glass.



Organisational systems

Customise it: accessories for clearly sorting bottles include presentation shelves, bottle holders and additional bottle shelves. Labelling systems provide a clear overview of wine stocks.



Precise fitting – perfect appearance

Connection sets, stainless steel frames and fronts with matching handles are just some of the many accessories that can be used for completely individualised and visually perfect integration of the wine appliance.



Accessories and care products

For optimum air quality, the FreshAir activated charcoal filters in our wine fridges must be replaced regularly. Care products compatible with Liebherr appliances and materials make cleaning easier and preserve their high-quality appearance.

Please note that not all accessories fit all models. To find the accessory range for your appliance, please visit the Liebherr website home.liebherr.com for details or buy them from your Liebherr dealer.

Stay in touch.

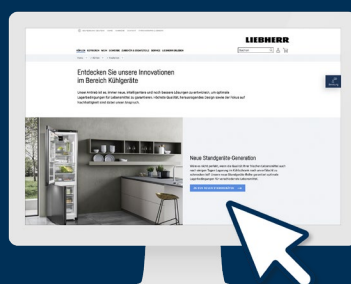
Ask your Liebherr dealer for our main catalogue for freestanding and fully integrated appliances. All catalogues are also available for download at home.liebherr.com



SmartDevice app: your smart helper conveniently operates all Liebherr appliances, sends you important status messages and offers many other services for your Liebherr.



You can download our apps here.



Our complete range of freshness products and a list of Liebherr specialist dealers can be found at: home.liebherr.com



Wine

1 Zone	With constant temperature throughout the interior, adjustable from +5 °C to +20 °C.
2 Zones	With two temperature zones, independently and precisely adjustable from +5 °C to +20 °C.
3 Zones	With three temperature zones, independently and precisely adjustable from +5 °C to +20 °C.
Temp Protect Plus	Two sensors constantly measure the temperature in the wine fridge. A notification is sent in the event of a critical change.*
Power Chill	Newly stored bottles are cooled very quickly and automatically to the ideal serving temperature.
Humidity Control	The humidity can be actively regulated in 5% increments between 50% and 80% RH**.
Humidity Select	The humidity can be adjusted in two stages: Standard or High.
Fresh Air	For a pure bouquet, an activated charcoal filter reliably binds all kinds of odours.
UV Protect	A double-protection tinted glass door with one layer of vacuum-deposited metal provides efficient protection from sunlight.
UV Protect Plus	A triple-protection tinted glass door with two layers of vacuum-deposited metal provides highly efficient protection from sunlight.
Vibrate Safe	The fully vibration-insulated cooling system allows the wine to mature undisturbed.

Design

Steel Interior	Not just an attractive design element, the high-quality metal rear wall ensures balanced air circulation.
Light Column	An LED light column running from top to bottom evenly illuminates the interior. On one side or both depending on the series.
Presentation Light	Effectively showcases the wine collection even when the glass door is closed. Brightness can be dimmed using the display.*
LED	Low heat, energy-saving and maintenance-free for optimum illumination.

Convenience and flexibility

Soft System	Very soft door closing, even when fully loaded, automatically below an opening angle of 30°.
Telescopic Rails	Drawers on smooth telescopic rails for convenient opening and closing, and easy removal.
Touch & Swipe-Display	Intuitive fridge control – simply by touching and swiping the colour display.
Touch-Display	A Liebherr is really simple to use with a gentle tap of a finger on the clear touch display.
eDoor Lock	An electronic door lock prevents unauthorised use and only unlocks the wine fridge after a correct PIN has been entered.*
Tip Open	The glass door opens by 7 cm when tapped for easy access and full opening.
Self Closing Door	The door of the wine fridge closes smoothly by itself when opened less than 90°.
Easy Fill	Loading aid for easy stocking of the wine fridge. From an angle of 90°, the door remains open.
Presentation Board	Shows off exquisite wines and presents bottles that have been opened.
Easy Serve Basket	The bottle basket for clearly arranged storage and easy access.

Connectivity

Smart Device	The integrated SmartDeviceBox enables you to control the appliance and make use of additional services via computers and mobile devices.
Smart Device ready	The SmartDeviceBox can be retro-fitted so that you can control the appliance and use additional services via computers and mobile devices. Available as an accessory.

Special product groups

Cigar	Innovative features and perfect climate for fine cigars.
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*Can also be used via SmartDevice / Smart app.

**At temperatures in home environments, especially in very dry or cold environments such as home cellars, we recommend supporting the system with the tailor-made water box from our range of accessories.



IRBbsci 5170 △ Peak series | EWTgb 3583 Vinidor