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At the beginning of the 20th century, light had been verified that can present organoleptic risks to our wines. UV is not the only cause of deviations, certain wavelengths in the visible are harmful to our wines, especially in the lower spectrum (blue cyan). Even short light exposures have a cumulative effect on the appearance of the taste. Our Cellar light with a narrow spectrum and centered on 590 nm, is the most protective and ideal solution for this application.





In the cellar storage areas, lighting should be as protective as possible. The emission spectrum to choose is therefore a narrow spectrum and centered on 590 nm. But this choice should not be made on the visual rendering of the lighting. Our Celler light has perfect light emmission spectrum, which protects the taste of wine.

