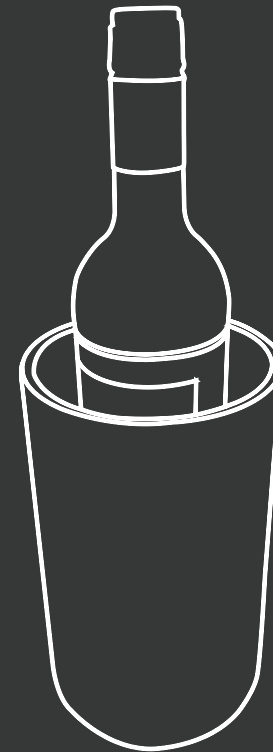


ENOLUXE

Thank you for choosing ENOLUXE. Because we want you to have the best experience possible with our product, we've included some tips to help you enjoy your new wine cooler.

The ENOLUXE Stainless Steel Wine Cooler is designed with double-walled vacuum insulation to keep your wines at their ideal drinking temperature as you enjoy them. Its compact design and clean, polished finish make it ideal for displaying wine at any occasion.



STAINLESS
STEEL WINE
COOLER



STEP 1: PRE-CHILL

For the longest lasting results, pre-chill wine bottles in the refrigerator for several hours before using your ENOLUXE Stainless Steel Wine Cooler.



If you're short on time, the fastest way to pre-chill a bottle of wine is to place it in a bath of ice water, with a ratio of two parts ice to one part water. This method will chill the bottle much faster than in the refrigerator or freezer. If you're not in a hurry, the refrigerator works just as well.

STEP 2: POUR AND STORE

Insert the pre-chilled wine bottle into your ENOLUXE Stainless Steel Wine Cooler until you're ready to pour, and in between top-offs. There is no need for ice - the insulation will hold a full bottle of wine at its ideal drinking temperature range for 1½ to 2 hours.



Wine aficionados say that sparkling wines are best enjoyed when they're chilly: 40 to 45° F, so pour the first round immediately. Most white wines are better at a pleasantly cool 45 to 55° F, so we suggest letting them rest for a few minutes in the cooler before serving.

CARING FOR YOUR COOLER

To preserve the vacuum insulation seal and polished finish, always hand wash your ENOLUXE Stainless Steel Wine Cooler with mild dish soap and warm water. Never place it in the dishwasher.

ABOUT ENOLUXE

We are a husband and wife team devoted to creating wine accessories that are both elegant and practical.

We hope you will support our efforts by sharing your honest opinion in an Amazon review.

Go to:
amazon.com/review/create-review