

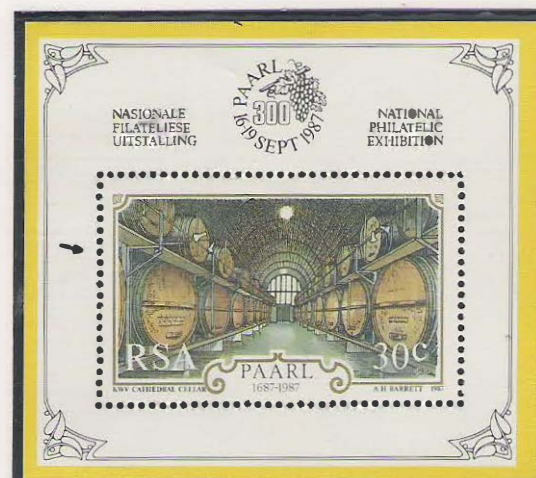
### 3. CONSERVATION

#### 3.1 The cellar and the barrel

Just after the tumultuous fermentation, wine completes the alcoholic fermentation. When fermentation is over, the pipe is attested and hermetically closed – when the wine is red. In the case it is a white wine, the decantation is therefore proceeded. Decantation is the act of changing the wine from its vat to start the aging process.



A "cellar" with vats containing wine for aging



Aspect of a cellar in South Africa

Aging is usually made in wooden recipients. Follow clarification, filtration and, at last, bottling processes. All of these processes are carried out at a place called "cellar".



A "cellar" with barrels in New Zealand



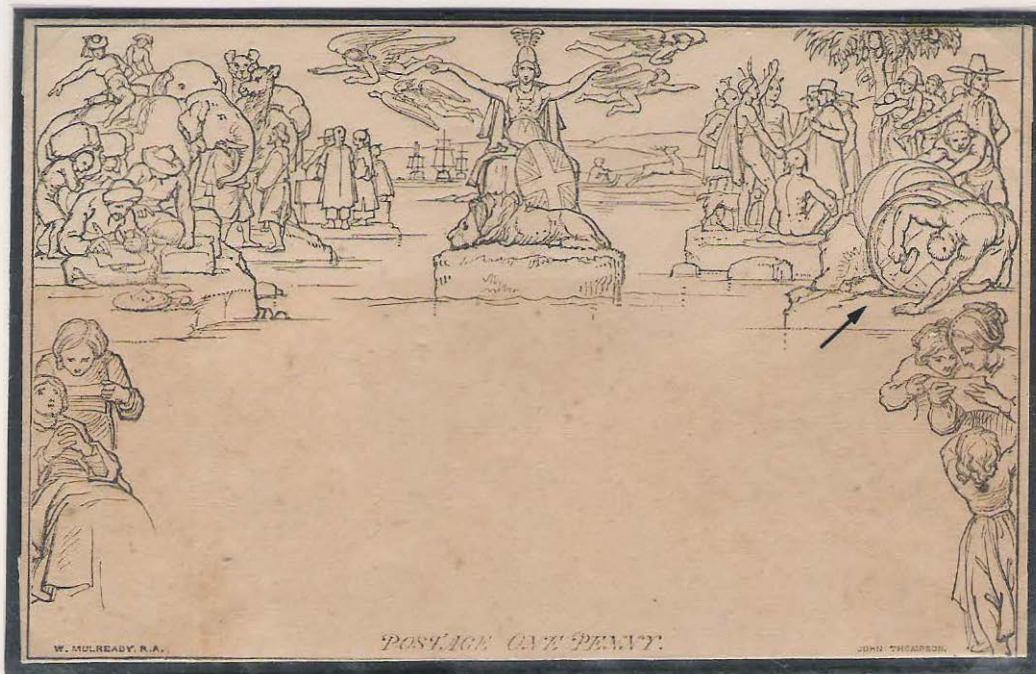
### 3.1 The cellar and the barrel



Barrel, vat or pipe invention came to replace the Roman amphora, which wine lasted not so long. However, its invention is lost in time and, in fact, no one knows how it arose. It is for sure that it already existed before Christ. Roman history is full of news about the wooden barrels, but only after Christ they are quoted as wine vessels.



Among the wonderful images, evocative of the British Empire, illustrated by William Mulready, on his envelope, appears a cooper manufacturing a barrel.





### 3.1 The cellar and the barrel

Roman had found the barrel already made and immediately used them because they had discovered the great power the wooden vat had to improve and preserve wine. The round and convex vat appears to be originated from Nordic countries and the word "botte" to the Italians reminds deriving from the German word "bottich".



Through time course it has been largely handmade produced, what gave the origin to the profession of "cooper" to the manufacturers of such recipients.





### 3.2 The cork

In the ancient times, almost whole totality of wines was still early appreciated, given the difficulties of conservation. amphorae, odres, pichels, bottles, etc., had to be sealed and for such reason several types of materials were used: linen oil impregnated large lids, wrapped wood in tow, etc.

The bottle/cork combination raised only in the 17<sup>th</sup> century and it is credited to the monk D.Pérignon when, in 1680, noted that cork extracted from cork oak (*quercus suber*) cask allowed a good conservation of wine for long periods.



D. Pérignon



Cork oak

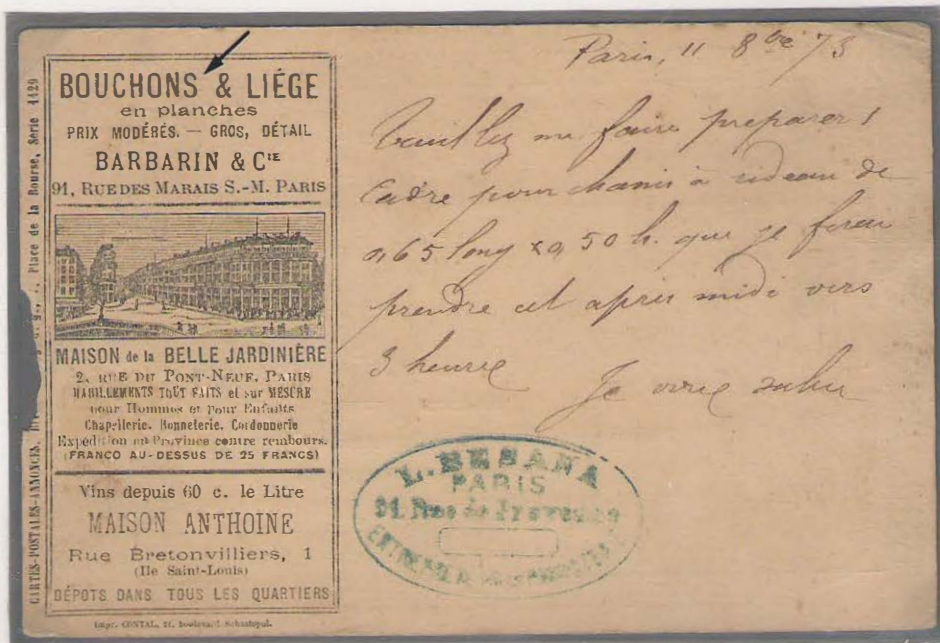


Corker

Cork oak origin is from the Mediterranean region. Its cask (cork) is chemically inert, non-deteriorable by acid or base reactions, heat non-conductive, has a good elasticity, resistance and impermeability. It is odorless and tasteless. It has been then, the ideal material to cork.



### 3.2 The cork



1873 – French Postal letter. 10 Ceres postage stamp printed on the averse

Wine's lung is the cork!



Wine bottle with a cork

Some corks have its producer or its name printed on. They may also have its region or harvest year (vintage).



Wire thread corks for the champagnes, were used since 1910



### 3.3 Bottles in its many forms



The current bottles of glass are common use objects. However, they own an interesting history. A process of enrolling a pasty glass chord over a mud mould obtained the firstly made bottles. The softage process should have been invented by the Phoenicians and it consists of plunging an iron tube into pasty glass, then blowing the tube the paste ball inflates as a soap bubble, this way it could be blew inside a mould taking the desired shape.



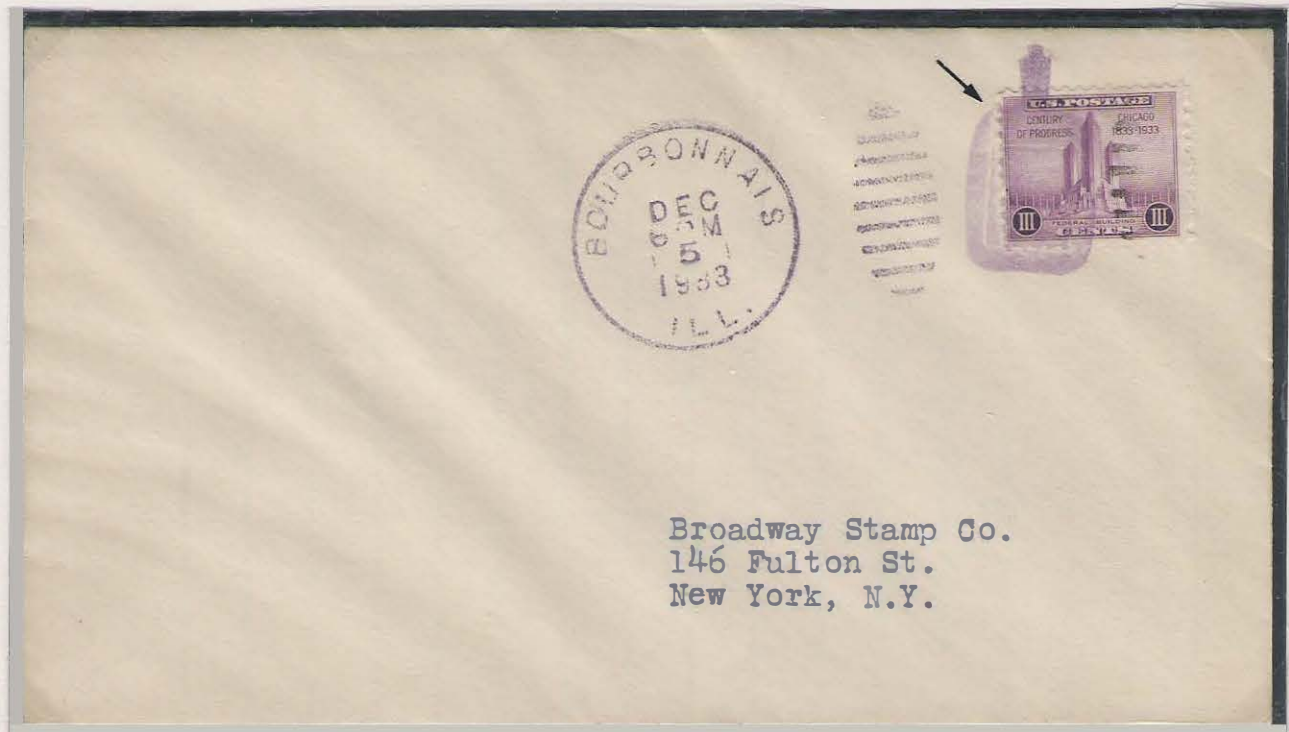
Bottle and wineglass



Softaging process



Tool for softaging



Bottle depicted in a U.S.A. fancy cancel, Bourbonnais, ILL., 1933

### 3.3 Bottles in its many forms



Intensification in the wine production and this led to the increase of bottle production. The package glass, mainly bottles, led to the creation of new factories at the end of the 19<sup>th</sup> century and during the first decades of the 20<sup>th</sup> century.



After the mechanical inflation, introduced on a large scale appeared the first machines. In the last decades and today this sector is completely automated.





### 3.4 Glasses, chalices and other utensils

Different types of vases were used to drink wine and also in religious ceremonies



One discovery in Vix, France (1952) found a vase on an intact grave of a Celtic Princess who lived about 25 centuries ago. The vessel was a wine mixing bowl, that could hold 1.200 liters or 45 amphorae of wine, made in greenish bronze.





### 3.4 Glasses, chalices and other utensils



In order to have a well-appreciated wine, it should be drunk in an adequate glass, which enhances all its qualities. Historically, glasses had the same origin as bottles, that is, started to be manufactured by the softening method.



Glass fusion, softening and finished product



Mr.  
Alcides de Araújo  
C.P. 320  
17001-Brauru-Est.SAO PAULO  
Brasil



### 3.4 Glasses, chalices and other utensils



The ideal glass to taste a wine should be a crystal or glass wineglass as thin as possible and of an absolute transparency, in order to allow us to see the wine before, during and after taste it.



Wine glass depicted in a U.S.A. fancy cancel, Goodwine, ILL, 1933



### 3.4 Glasses, chalices and other utensils

For wine service, besides the bottles and wineglasses, other utensils are also necessary, such as:  
machine to seal bottles and, later, the corkscrew to open it.



Manual machine to seal bottles



Corkscrew



### 3.4 Glasses, chalices and other utensils

The tastevin and the corkscrew are small metal pieces used by the personnel in charge of wine services on some restaurants. The pruning hook is other utensil used by culture and harvest of the grapes.



Corkscrew



Pruning hook



Tastevin

"Venency" is an appliance used to take off the wine from the vat and put it directly into the wine-glass. It constitutes a ritual and an art at Jerez de La Frontera canteens.



The venenciator with his venency practicing his art