



When there's a bit left over



Tipp von Oliver Friedrich



If you live by yourself or with someone who prefers beer or does not drink alcohol, you may often find yourself enjoying a good glass of wine (or possibly two) by yourself. But what do you do with the wine that's left in the bottle? I've had reds that have developed an abundance of aromas after more than a week in the fridge – that have even benefited from the oxygen. However, there have been others that have started to spoil after a while. As a general rule, I'd recommend storing unfinished bottles of both red and white in the fridge at 6 °C. This is the best way of slowing down the oxidation process. You should then bring the bottle up to drinking temperature in good time the next day and enjoy the rest.