
**Ideal climate.
Ideal storage.
Pure enjoyment.**

The full range of freestanding and
fully integrated wine fridges.

LIEBHERR

WINE SPECIAL - ISSUE 2026



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 – 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:

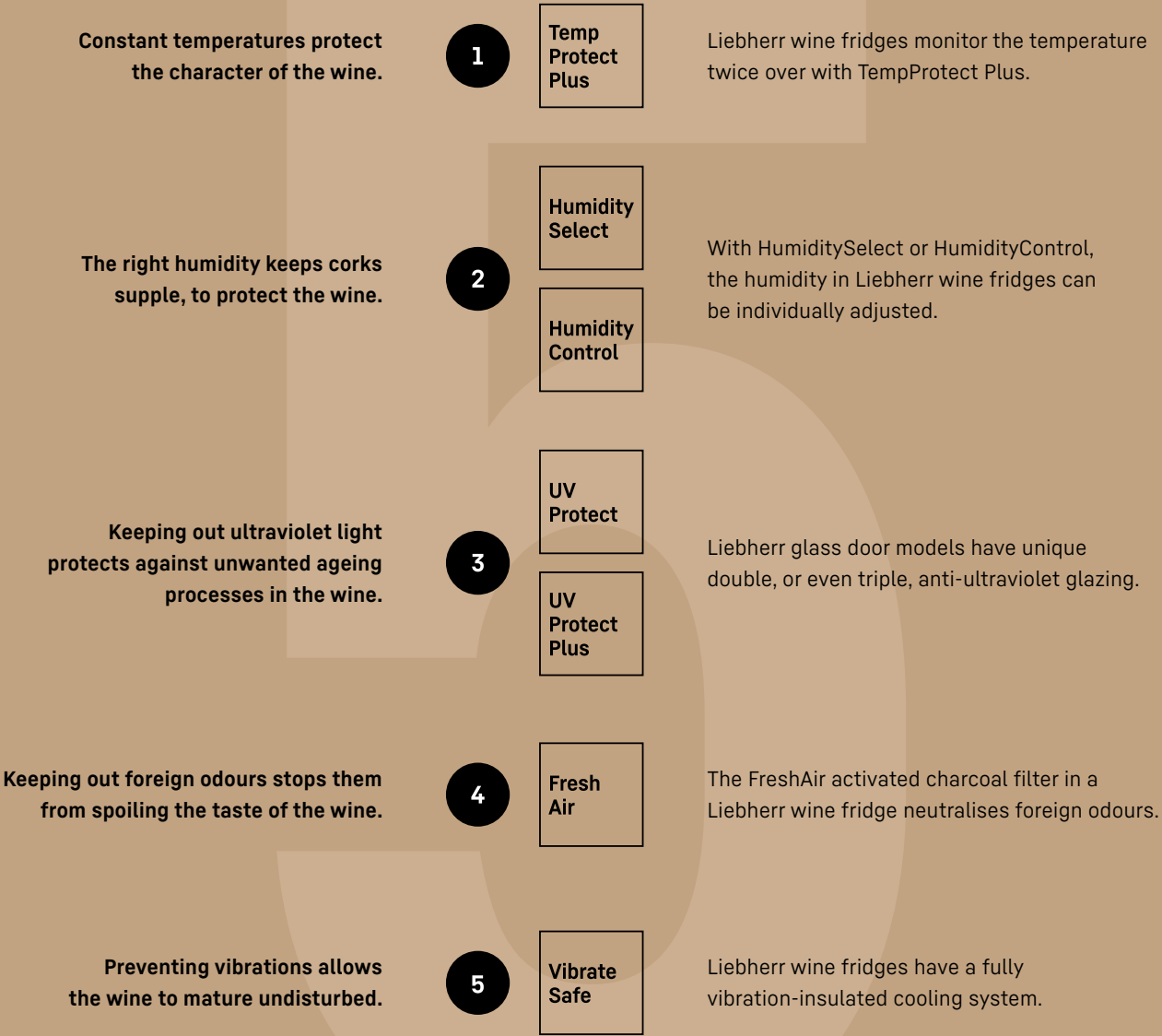
1. It is not practical for red wine because the bottles need to be brought up to the right temperature for drinking.
2. It encourages the formation of tartar, although this does not affect the taste.

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.



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.

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.



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.



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.

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 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.

*For temperatures in 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.

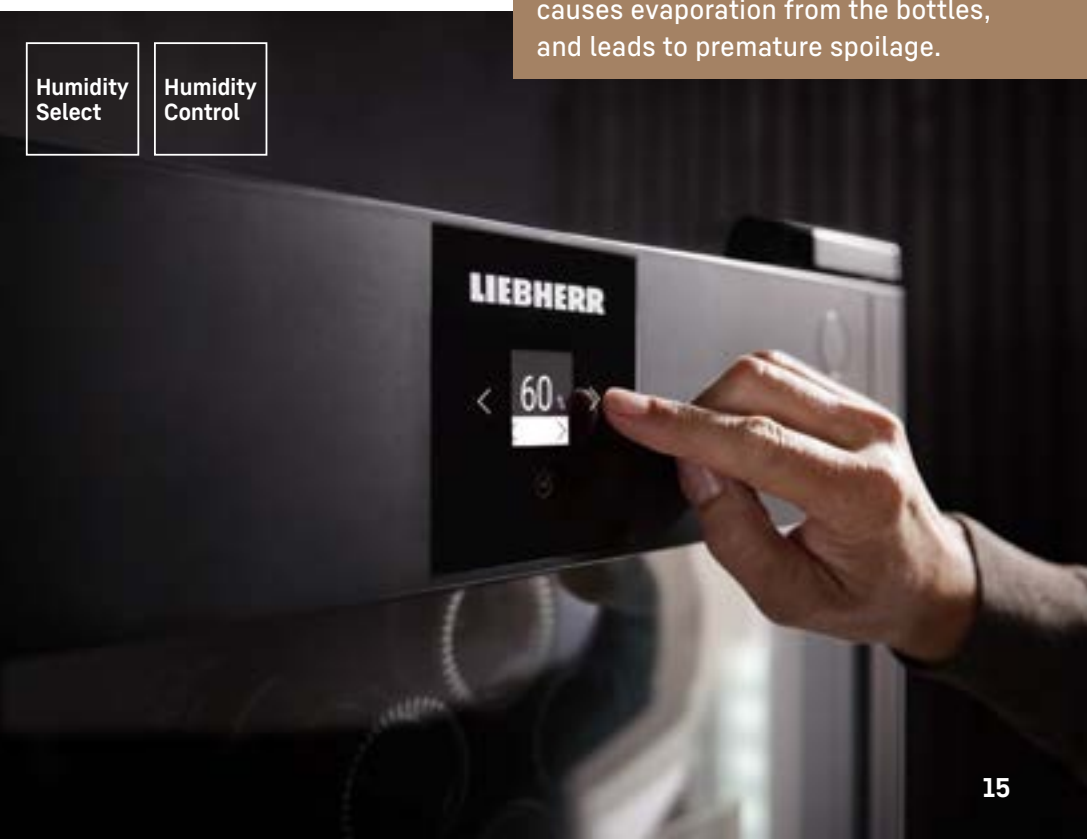
Oxidation

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 desirable; faster oxidation indicates defects in the wine 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.

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 counter pressure 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 ¾ full.

A quick tip for serving: Always point the bottle away from yourself and your guests for a smooth and safe pour.

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

*White 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.



Light
Column

Presentation
Light

Light
Tower

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.

UV protection

Ultraviolet rays are a danger to wines. They cause undesired
chemical reactions known as 'gout de lumiere', a lightstruck
flavour. 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.

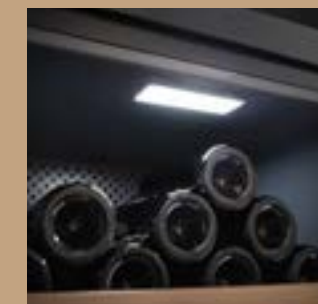
Ultraviolet rays may cause
a wine to lose its aroma.

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).



Providing a clear view

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



Light
Tower

Presented in the best light

The two vertical light
columns evenly illuminate
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.

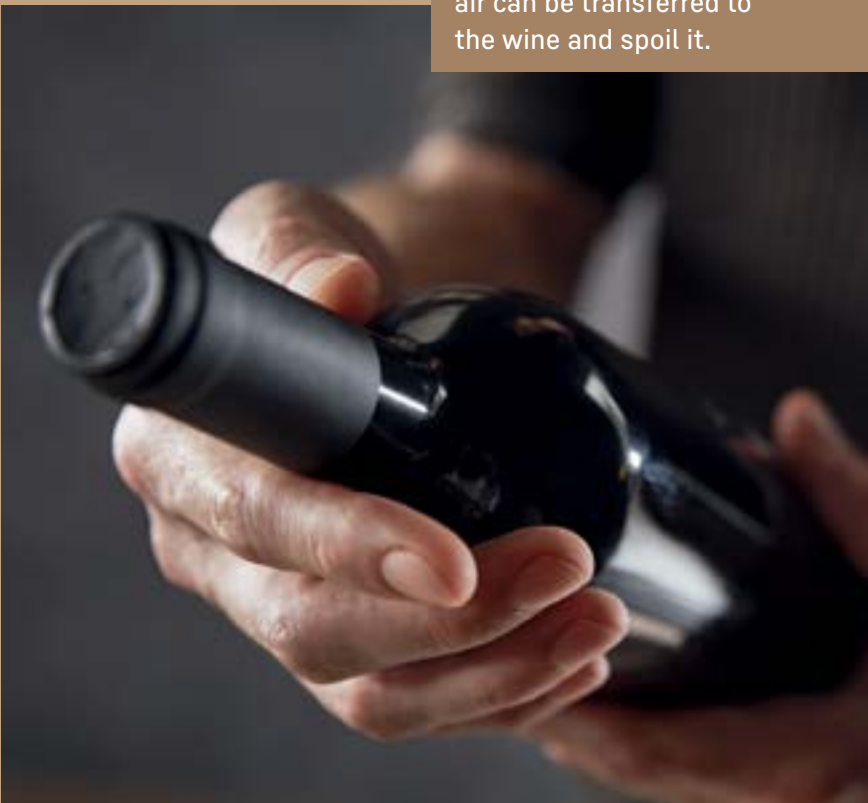


Fresh
Air

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.

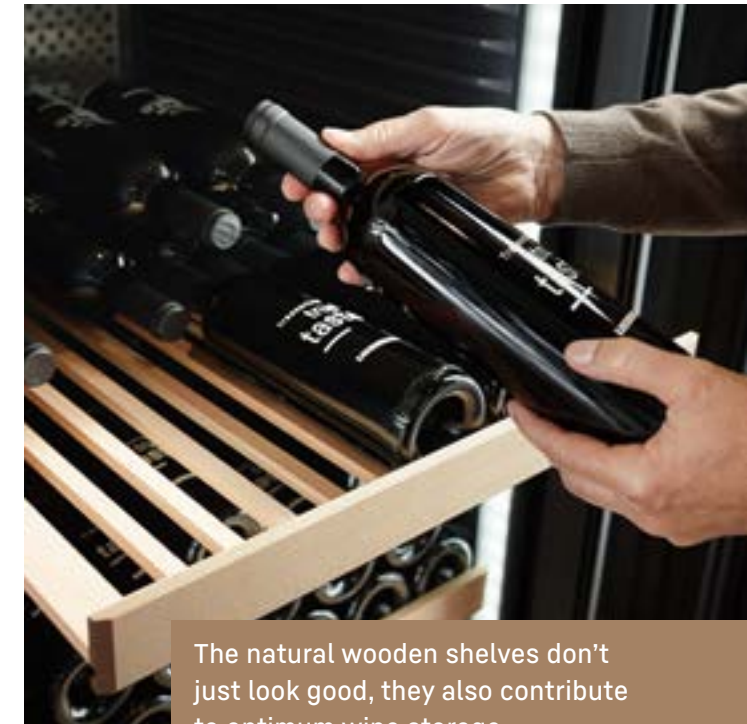
There's a reason why pictures of wine
in cellars radiate a pleasant calm:
Their underground location effectively
prevents vibrations. It's a good thing
too, because vibrations accelerate the
aging process of wine.

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. Models fitted with SoftTelescopic also
feature self-closing and soft-stop mechanisms for added
convenience – especially when fully loaded.



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.



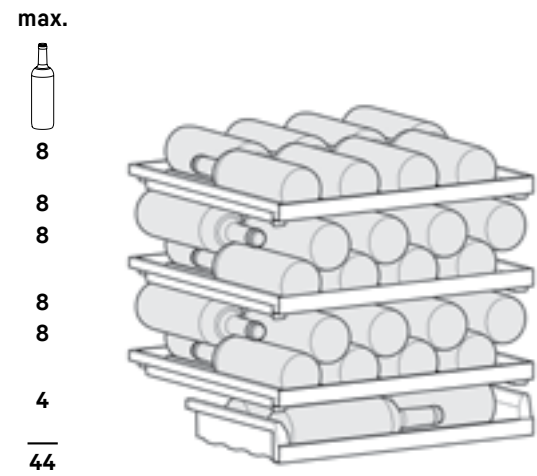
Gentle closing

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



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.



Precise bottles capacities per shelf for your desired Liebherr appliance can be found online under “Downloads”.



Back-to-back
Vertical



Neck-to-neck
Horizontal



Neck-to-neck
Alternating



Shoulder-to-shoulder
Alternating

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



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. The appliance's volume can be fully utilised when bottles are placed facing in alternate directions.

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 holds 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 fridges with multiple zones fit elegantly and timelessly into any interior.



Enjoy the silence.

What's more, our wine fridges with multiple zones 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.



WPbs 5262 Vinidor
Cat. No. 534.16.631

1
Zone

2
Zones

3
Zones

With one, two or three separate temperature zones that can be set accurately to the degree between +5 °C and +20 °C, our wine fridges with multiple zones 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.



WKb 4612 Barrique
Cat. No. 534.16.895



LED lighting

The tinted glass door provides not only a ideal UV protection, but also an optimum glance at wine. The integrated LED lighting ensures a pleasant illumination of the interior.



Presentation shelf

The presentation shelf, equipped with wooden angles, is ideal for presenting wine and storing open bottles safely. Up to 6 bottles can be set upright on the flexible shelf. In addition further bottles can be stored lying down either behind or at the side.



Activated charcoal filter

The easy replaceable active charcoal filter purifies the incoming air to obtain an optimum odour-free interior.



Precision electronics

The precise electronic control system is equipped with a digital temperature display. The door and temperature alarm alerts of any irregularities, e.g. when the door is left open. The integrated lock on the front panel prevents unwanted access to the stored bottles.

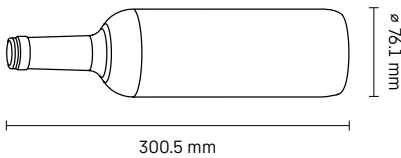
Model overview

← 43 →



Wine	WKes 653
Bottle capacity	max. 12
Number of temperature zones	1 zone
Appliance height	61 cm
Sound power level	37 db(A)

Cat. No. 534.16.750



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)

Cat. No. 534.16.690

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



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 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 aroma of the wine at the rim of the glass and allows for pleasant tilting.

The **volume of the glass body** should always be commensurate to 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 in selected models) 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 wine cabinet 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



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.



DisplayLock



Light



Humidity



FreshAir

Everything under control

Avoid unauthorised operation of your wine 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 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 fridges with one zone 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.

Caucasus wine culture

In the lush valleys and rolling hills of Georgia lies a hidden secret that is as old as time itself – the birthplace of wine.

A journey of discovery, where we uncorked old stories, investigated unique methods and celebrated the intensive aromas that have turned Georgian wine into a treasured commodity, celebrated far beyond the country's borders.



From vine to legend

Archaeologists have found evidence of wine production in early Georgian civilisation dating back to the sixth millennium BC, from ancient wine containers to seeds from the first domesticated grape vines. This discovery suggests that the cradle of viniculture is located close to Mount Ararat where, according to the Book of Genesis in the Old Testament, Noah is said to have come to rest with his ark after the flood subsided and to have planted the first vineyard.



The ancient heart of Georgian wine culture

A central element of Georgia's wine tradition is "Qvevri", a method in which the wine is fermented, aged and stored in earthenware jars that are buried in the earth. This millennia-old process, which is recognised by UNESCO as an item of intangible cultural heritage, gives the wine its characteristic rich aroma and complexity.

"Wine is the poetry of the earth."

Mario Soldati, 1907–1999, writer and film director



A kaleidoscope of aromas

Georgia is home to more than 500 native wine varieties – a level of diversity that is unsurpassed worldwide. From ruby-red Saperavi grapes, which produce deep, powerful red wines, to the aromatic Rkatsiteli variety, known for its fresh and structured white wines, Georgian wines offer a vast spectrum of tastes to sample. This diversity, paired with the country's rich geological and climatic conditions, enables winemakers to create wine of exceptional quality and unique identity. Each bottle tells a story – from the sun-drenched slopes of the Caucasus to the traditional family wineries that have passed down their passion and expertise from generation to generation.

“The best place to store wine is in your memory.”

Shirley Amberg

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

Series: **GrandCru Selection**

Wine fridges with one zone

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



Our wine fridges with one zone 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.

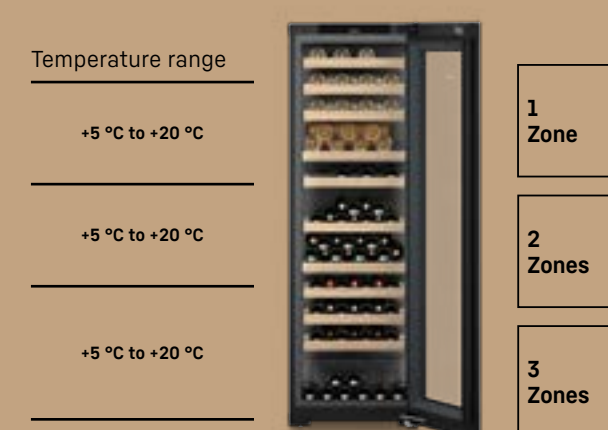
The temperature can be adjusted precisely between +5 °C and +20 °C.

For the most energy-efficient storage without any outside influences, we recommend solid-door models. Models with a glass door are also available if you want to be able to see directly inside.

Series: **Vinidor and Vinidor Selection**

Wine fridges with multiple zones

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



In our wine fridges with multiple zones with up to three independent temperature zones, red wines, white wines and champagnes can all be stored at their ideal temperature.

Each zone can be adjusted precisely between +5 °C and +20 °C.

With temperature zones of varying sizes and flexible settings, these appliances are perfect for accommodating each individual wine collection.

And as a wine tempering fridge is usually positioned directly in the kitchen or where the wine will be enjoyed, the glass door clearly shows off the well-organised contents.

Freestanding wine fridges with one zone

	Standard features	GrandCru Selection
Quality	Constant temperature maintenance	■
	Number of zones: Adjustable temperature range +5 °C to +20 °C	1
	Permanent display of current temperature	■
	Triple UV and safety glazing/UVProtect Plus	■
	Low-vibration storage/VibrateSafe	■
	Replaceable door seal	■
Perfect climate	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 (solid door), LightColumn (glass door)	■
	SteelInterior: Rear wall material	Stainless steel
	Touch display	■
	Presentation light (glass door)	■
	Bar handle	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	integrated
Connectivity*	SmartDevice-ready*	■
	Presentation light**	■
	Temperature setting in 1 °C increments**	■
	Display and control of relevant appliance functions**	■

* depending on the model

** via SmartDevice app

Freestanding wine fridges with one zone

GrandCru Selection model overview

← 75 →



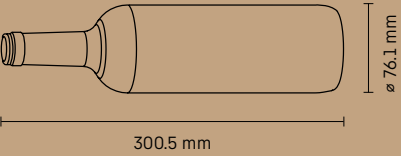
WSbli 7731

Bottle capacity	max. 324
Number of temperature zones	1 zone
Appliance height	201 cm ¹
Sound power level	38 db(A)

¹+ 2.3-cm door hinge

Cat. No. 534.16.632

Door material key:
___ b/bl Black



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

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

Freestanding wine fridges with multiple zones

	Standard features	Vinidor	Vinidor Selection
Quality	Constant temperature maintenance	■	■
	Number of zones: Adjustable temperature range +5 °C to +20 °C	2	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		■
	Wine presenter		■
	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)
Design and lifestyle	LED ceiling lighting for each zone	■	
	LightTower		■
	SteelInterior: Rear wall material	SmartSteel	BlackSteel
	Touch display	SmartSteel models*	
	Touch & Swipe display	■*	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	■	■
	Alarm issued both audibly and visually on display, via illumination and push notification thanks to SmartDevice**	■	■
	DisplayLock	■	■
	eDoorLock, electronic door lock*	■	■
Connectivity*	SmartDevice-ready	■	■
	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

Freestanding wine fridges with multiple zones

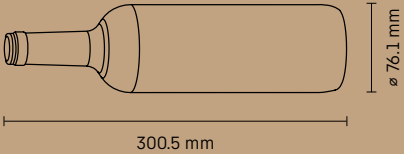
Vinidor model overview

	← 60 →		← 70 →
			
	WPsd 5262	WPbs 5262	WPgbh 7473
Bottle capacity	max. 155	max. 155	max. 182
Number of temperature zones	2 zones	2 zones	3 zones
Appliance height	185 cm	185 cm	200 cm
Sound power level	37 db(A)	37 db(A)	35 db(A)

Cat. No. 534.16.898 Cat. No. 534.16.631 Cat. No. 532.89.888



WPgbh 7473 Vinidor Selection



- Door material key:
- es Stainless steel
 - sd SmartSteel door
 - bs BlackSteel
 - gb Black glass

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

Thanks to innovative BluPerformance technology, all of the refrigeration technology in our wine fridges with multiple zones is integrated in the appliance plinth. As a result, appliances of the same size have a considerably greater storage capacity, improved energy efficiency thanks to better ventilation and are significantly quieter.

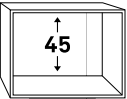
60-cm-wide models: Appliance depth 67.5 cm
70/75-cm-wide models: Appliance depth 76.4 cm

Fully integrated wine fridges with multiple zones

	Standard features	GrandCru wine fridges with one zone	Vinidor wine fridges with multiple zones
Quality	Constant temperature maintenance	■	■
	Number of zones: Adjustable temperature range +5 °C to +20 °C	1	2
	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	■	■
	Wooden shelves, some on telescopic rails	■	■
Convenience and flexibility	Zone separator with plastic bottle shelf		■
	Presentation shelf		■
	SoftSystem soft stop mechanism	■	■
Design and lifestyle	LED ceiling lighting for each zone, can be switched on permanently, dimmable	■	■
	BlackSteel rear wall		■
	Touch display	■	■
	No handle needed thanks to TipOpen technology		■
	Can be fitted with a furniture front		■*
Safety	TempProtect	■	■
	Door, temperature and power failure alarm	■	■
	Audible and visible alarm on the display	■	■

* depending on the model

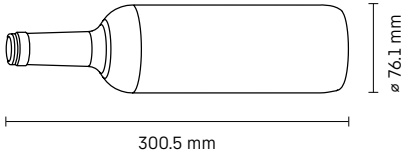
GrandCru fully integrated wine fridge with one zone model overview



	WKEes 553
Bottle capacity	max. 18
Number of temperature zones	1 zone
Sound power level	32 db(A)
Door/front	Recessed grip

Cat. No. 534.16.780

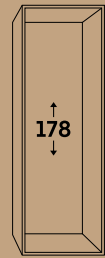
Front appearance key:
— es Stainless steel



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

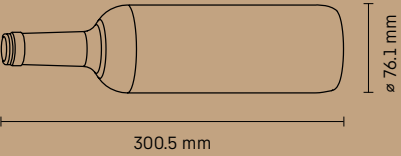
Fully integrated wine fridges with multiple zones

Vinidor fully integrated wine fridges with multiple zones model overview



	EWTdf 3553
Bottle capacity	max. 80
Number of temperature zones	2 zones
Sound power level	32 db(A)
Cat. No. 534.16.770	

Front appearance key:
— gb Black glass
— df Can be fitted with a furniture front



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

EWTdf 3553 Vinidor

* depending on the model

** via SmartDevice app

Freestanding wine fridges with one zone



WKb 4612 Barrique

Freestanding wine fridges with one zone

Liebherr Barrique model overview

← 66 →



WKb 1712

Bottle capacity	max. 60
Number of temperature zones	1 zone
Door/front	Black/Glass door
Appliance height	85 cm

Cat. No. 534.16.890

← 66 →



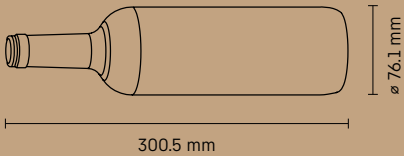
WKb 4612



WKb 4611

Bottle capacity	max. 198	max. 198
Number of temperature zones	1 zone	1 zone
Door/front	Black/Glass door	Black/Solid door
Appliance height	184 cm	184 cm

Cat. No. 534.16.895 Cat. No. 534.16.896



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

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 app here.



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



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Pracharath Sai 1 Rd., Bangsue,
Bangsue, Bangkok 10800
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Brief information on features

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.
- Humidity Control** Two sensors constantly measure the temperature in the wine fridge. A notification is sent in the event of a critical change.*
- Humidity Select** The humidity can be actively regulated in 5% increments between 50% and 80% RH**.
- Fresh Air** The humidity can be adjusted in two stages: Standard or High.
- UV Protect** For a pure bouquet, an activated charcoal filter reliably binds all kinds of odours.
- UV Protect Plus** Double protection: A tinted glass door with one layer of vacuum-deposited metal provides efficient protection from sunlight.
- Vibrate Safe** Triple protection: A tinted glass door with two layers of vacuum-deposited metal provides highly efficient protection from sunlight.

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.*
- Light Tower** Experience the magic of lighting in our glass door appliances. Two vertical LED strips will illuminate your wine bottles like works of art. The intensity is yours to choose.

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.
- Soft-Telescopic Rails** Wooden shelves on fully extendable telescopic rails with self-closing and soft-stop mechanisms for convenient use.
- 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.

Connectivity

- 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.

*Can also be used via SmartDevice / Smart app.
**For temperatures in living environment. Such as very dry or cold cellars, we recommend supporting the system with the tailor-made water box from our range of accessories.



Häfele
Official Website



Liebherr
Official Website