Wine Special

Magazine 2025/2026



Wine and the perfect climate

Everything about the ideal storage and tempering of wine.

Wine and enjoyment

The best tips for a unique taste experience.

Wine and knowledge

The right bottles and glasses, and other know-how from our sommelier.

Wine and Liebherr

Our full range of freestanding and fully integrated wine fridges.

LIEBHERR

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.

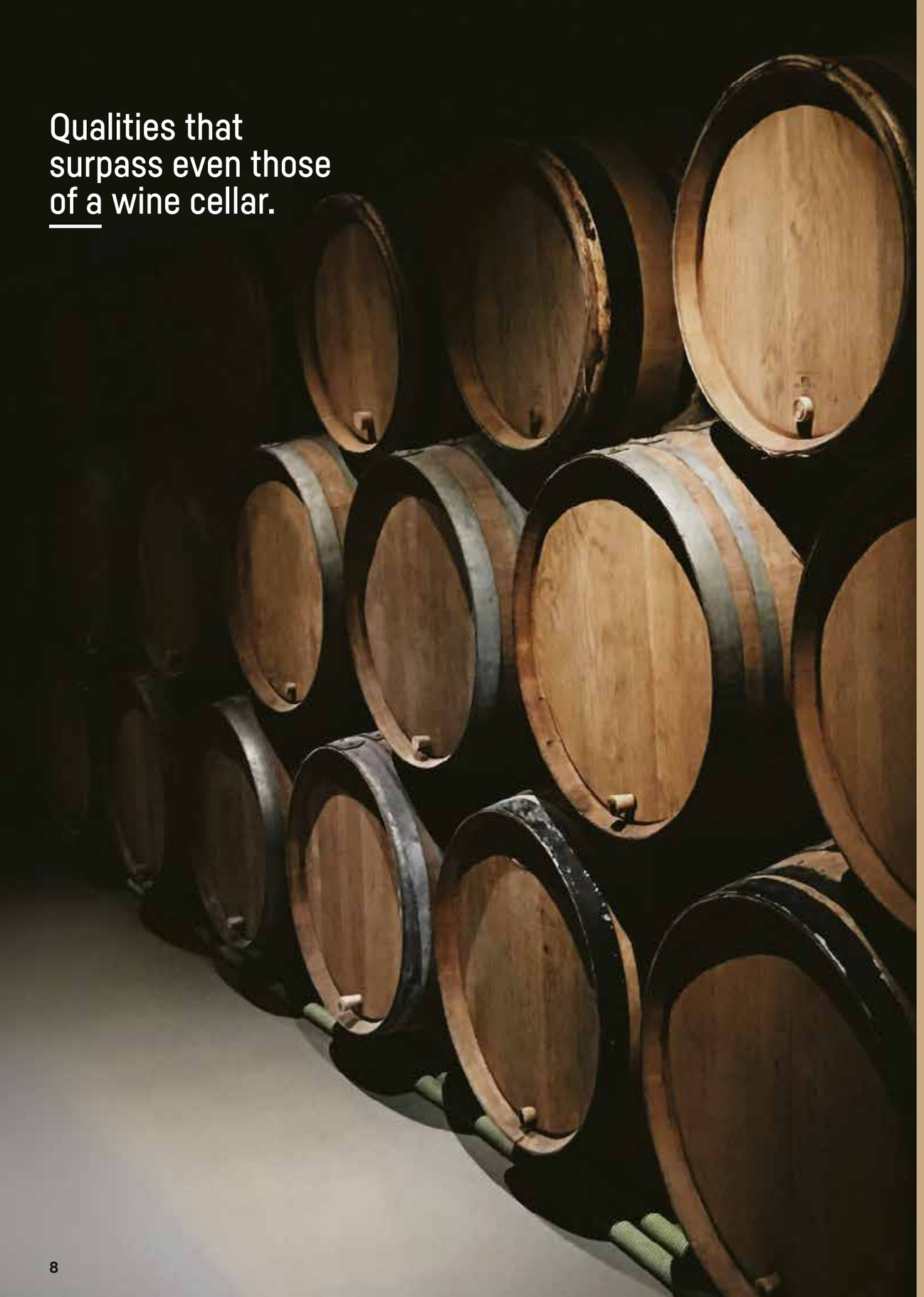
After six weeks, there was barely any discernible difference. However, after six months the fruity aroma of the wine stored at 31 °C diminished and the ageing notes became prominent. After 12 months, the wine stored at 23 °C suffered the same effect.



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 temperatures protect the character of the wine.

1 **Temp Protect Plus**

Liebherr wine fridges monitor the temperature twice over with TempProtect Plus.

The right humidity keeps corks supple, to protect the wine.

2 **Humidity Select** / **Humidity Control**

With HumiditySelect or HumidityControl, the humidity in Liebherr wine fridges can be individually adjusted.

Keeping out ultraviolet light protects against unwanted ageing processes in the wine.

3 **UV Protect** / **UV Protect Plus**

Liebherr glass door models have unique double, or even triple, anti-ultraviolet glazing.

Keeping out foreign odours stops them from spoiling the taste of the wine.

4 **Fresh Air**

The FreshAir activated charcoal filter in a Liebherr wine fridge neutralises foreign odours.

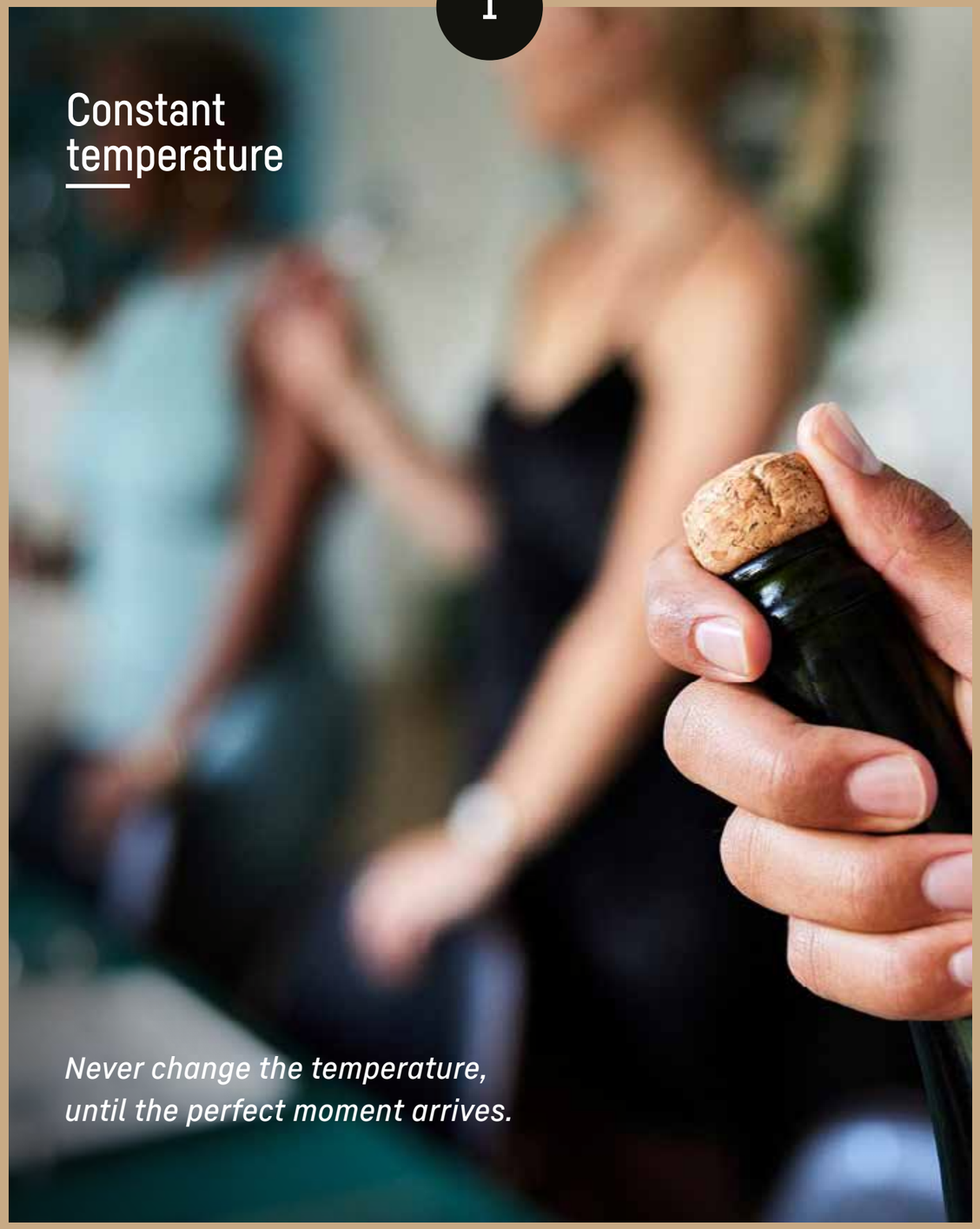
Preventing vibrations allows the wine to mature undisturbed.

5 **Vibrate Safe**

Liebherr wine fridges have a fully vibration-insulated cooling system.

1

Constant temperature



Constant temperatures protect the character of the wine.

Temp Protect Plus

Liebherr wine fridges monitor the temperature twice over with TempProtect Plus.



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.



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.



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.

SommelierBoard

An absolute highlight in our wine tempering fridges. It has what it takes to show off your wines and everything you need for decanting: a stainless steel bottle presenter, a wooden box for decanting utensils and a space for pretempered wine glasses and a decanter.



2

Correct humidity



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.

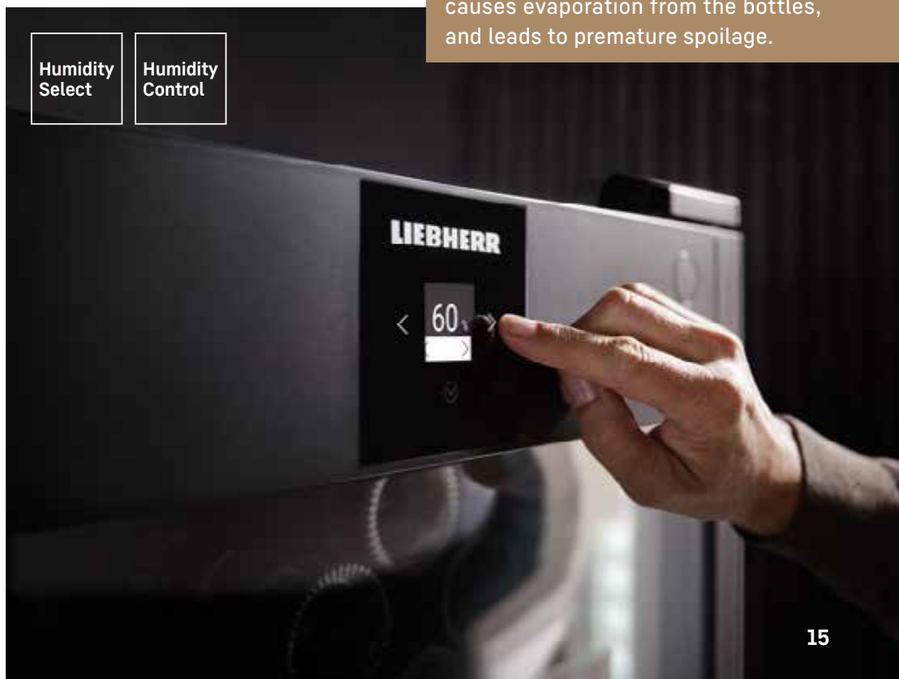
Oxidation

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.



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

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 ‘pfffst’ 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 CO_2. Only fill the glasses to around ¾ full.

Natural cork or screw cap?



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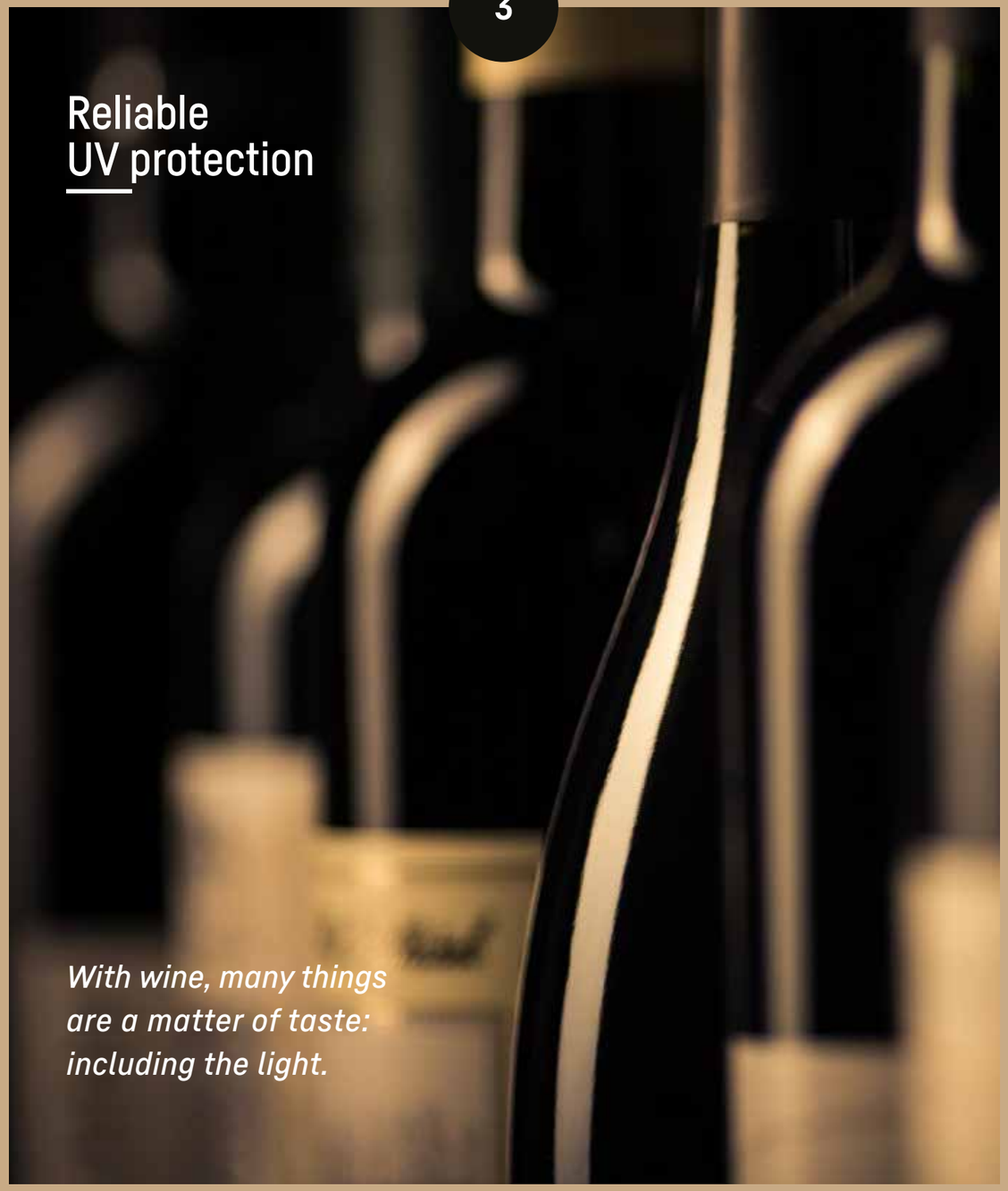
Experts claim that approximately 17 billion bottles of wine are filled and sealed shut around the world every year. Alongside traditional corks and synthetic plastic bungs, there is an ever-increasing trend for many bottles to be sealed with a screw cap. But which bottle seal is better?

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.



3

Reliable UV protection



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.

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).

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.



Providing a clear view

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



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!



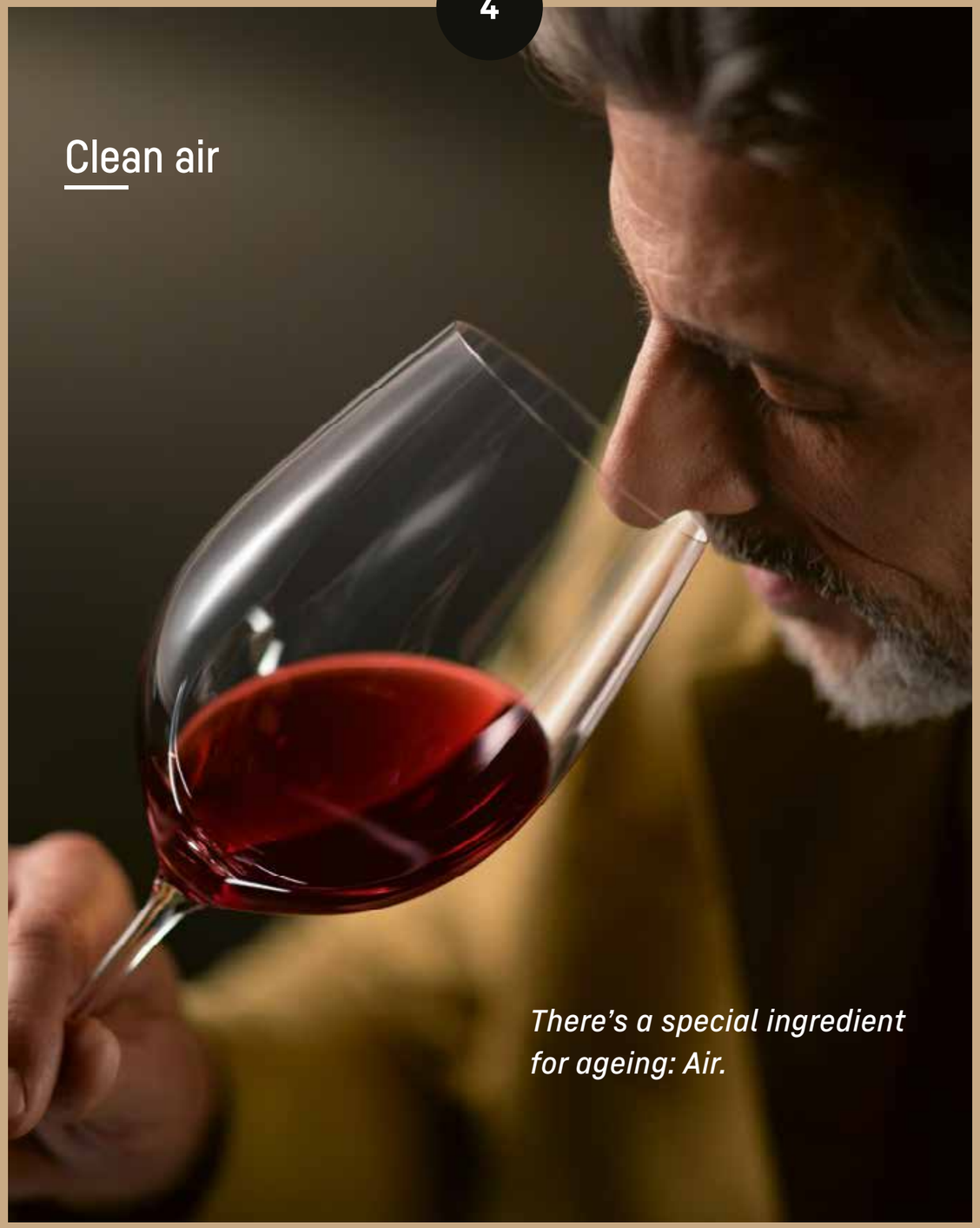
In green light, on the other hand, the Riesling suddenly seems to taste noticeably of vegetables and herbs.



Under blue light, it even tastes markedly acidic and tart.

4

Clean air



Keeping out foreign odours stops them from spoiling the taste of the wine.

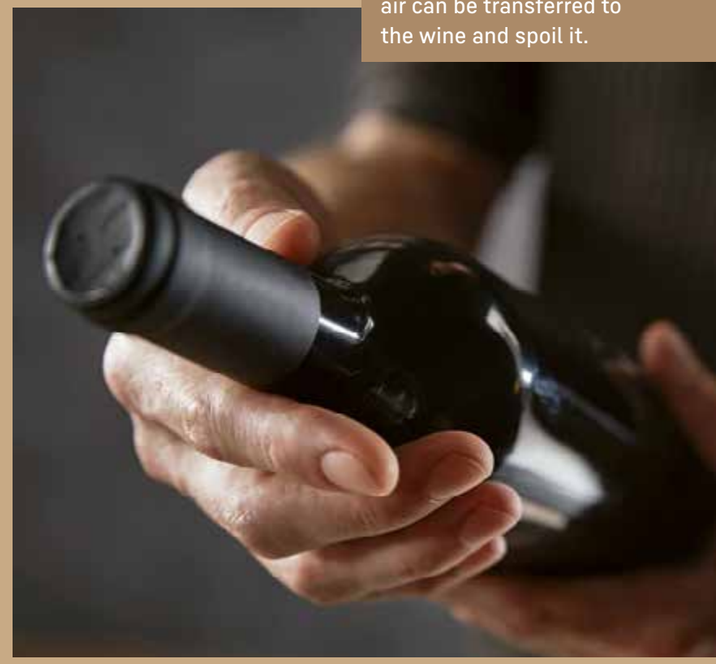
Fresh Air

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.

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.



Odours from the ambient air can be transferred to the wine and spoil it.



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.

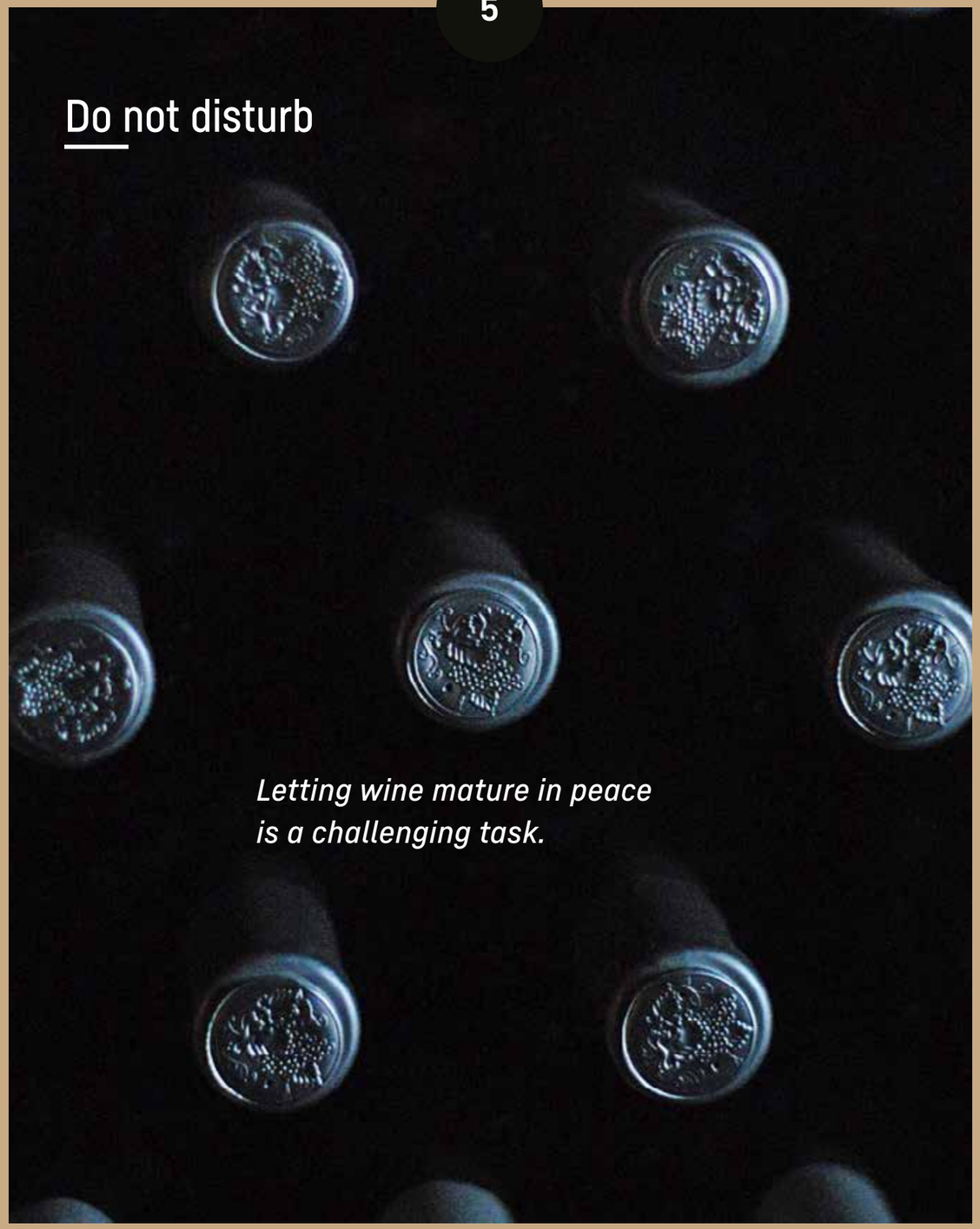
After you swirl the wine, the aeration will release the bouquet. The aromas will become more intense, the wine will open up, and you’ll get a first impression of the quality and complexity of the wine. If there are any flaws (e.g. with the cork), they will now become very evident.

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.

5

Do not disturb



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.

The natural wooden shelves don't just look good, they also contribute to optimum wine storage.



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.



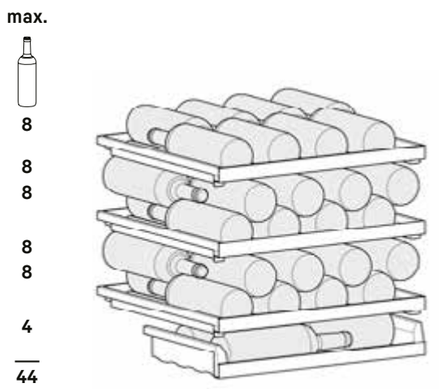
Sophisticated and flexible

The presentation shelf – here shown in the freestanding model of the Vinidor series – elegantly displays exquisite wines while maintaining open bottles at precisely the correct temperature.



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.



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

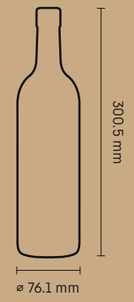
The details shown depend on the model; see the allocation in the series equipment.

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.





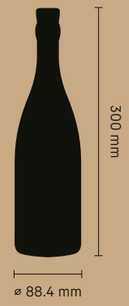
Bordeaux bottle

The "Bordelaise" bottle was probably Bordeau 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.



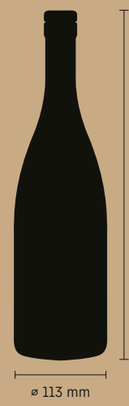


Schlegel bottle

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 tempering fridges fit elegantly and timelessly into any interior.

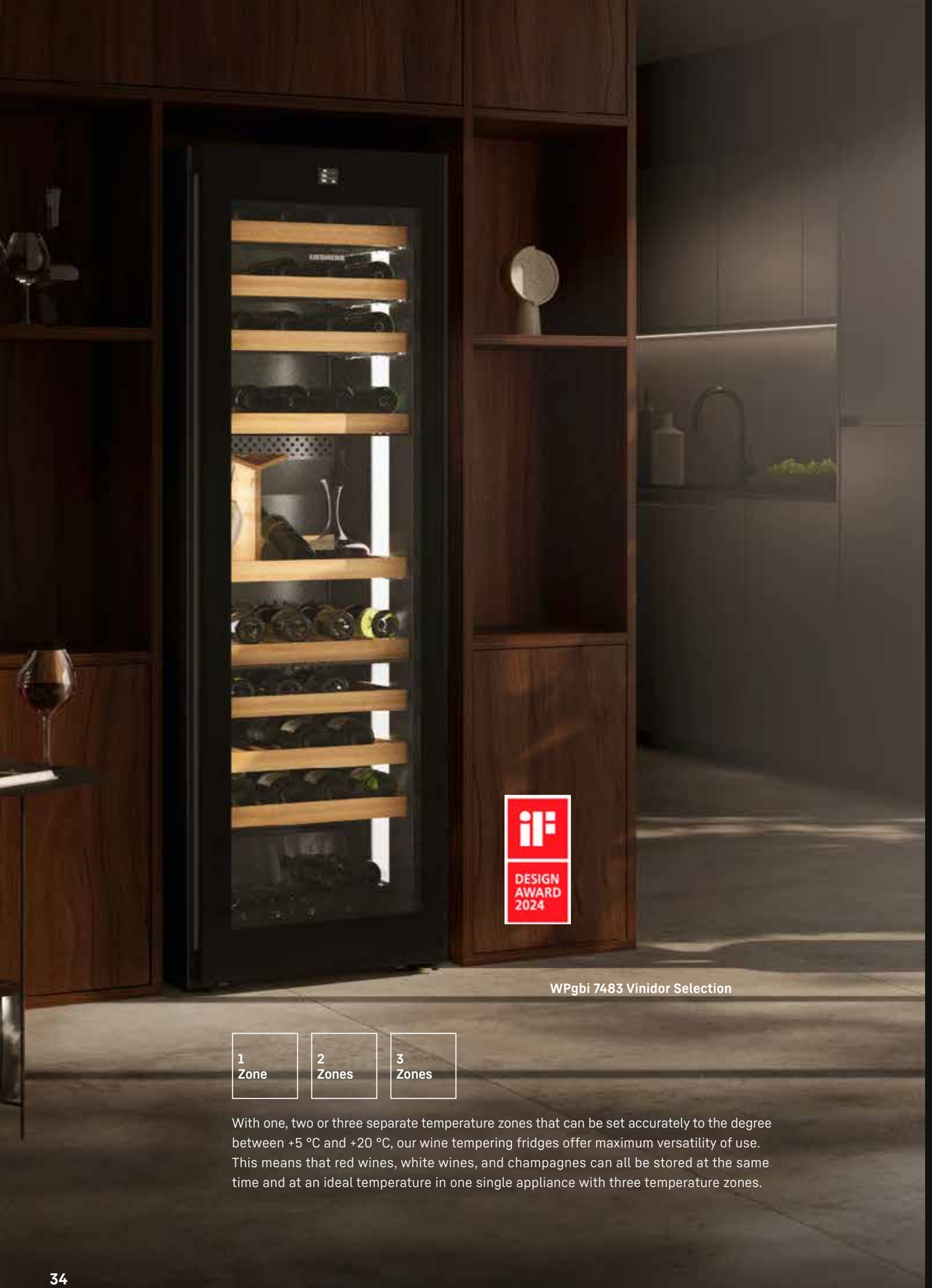


Enjoy the silence.

What's more, our wine tempering fridges 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.

DESIGN AWARD 2024

WPgbi 7483 Vinidor Selection



WPgbi 7483 Vinidor Selection

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 tempering fridges 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.



SommelierBoard

An absolute highlight in our wine tempering fridges. It has what it takes to show off your wines and includes everything you need for decanting: a stainless steel bottle presenter, a wooden box for decanting utensils, and a space for pre-tempered wine glasses and a decanter.

Elegant and timeless integration



Black Steel

BlackSteel interior

The striking BlackSteel surface gives the interior of our wine tempering fridges a certain je ne sais quoi. The interior rear wall also ensures balanced air circulation and perfectly controlled humidity.

EWTgb 3583 Vinidor

You can find out more about our extensive range of wine fridges for storing and tempering at **home.liebherr.com/wine** or by asking your Liebherr specialist dealer.

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



When functionality meets elegance

All models in the Vinidor Selection series have a recessed vertical grip extending the entire length, allowing for ergonomic and comfortable opening from any position. Models with the optically discreet grip integrate particularly harmoniously into handle-free kitchens and living-dining areas.

Tip Open

The innovative TipOpen technology on our integrated wine fridges is perfect for handle-free fitted kitchens. The glass door opens a few centimetres when tapped. If the door is not opened further after three seconds, the SoftSystem closes it again.





InteriorFit. Fits perfectly.

Make elegant use of niches in your home. InteriorFit allows you to make optimum use of space in your kitchen or dining area with our wine tempering fridges, as you do not need a gap at the side for ventilation next to the walls or furniture. Only the door is visible; everything else is hidden.

Light Tower **Light Column** **Presentation Light**

Let there be light

Whether fitted on one or both sides, the vertical LED light column creates a unique ambience and offers a perfect view of the wines. Another special highlight is the dimmable presentation light, which skillfully showcases the wines – even when the door is closed.





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.

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)
Energy efficiency class	E



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)



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:

Available on the App Store | GET IT ON Google Play

Smart Device LIEBHERR

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 free-standing wine fridges, the door alarm sounds audibly and is accompanied by pulsating appliance lighting.



Everything under control

Avoid unauthorised operation of your wine storage 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.

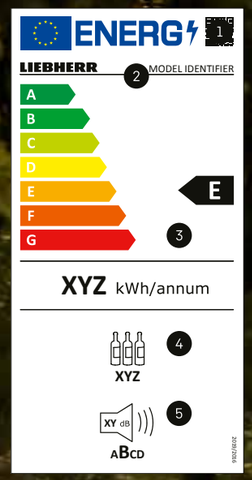
Full protection

Similar to a wine cellar, a Liebherr wine storage 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 storage fridges 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.

Special requirements

Wine fridges must meet the same standards as refrigerators and freezers for storing food. However, the particular requirements of reliable wine storage and tempering demand a lot more in terms of performance. That’s why most wine fridges on the market are in energy efficiency class G.

The current EU energy label* for wine fridges:



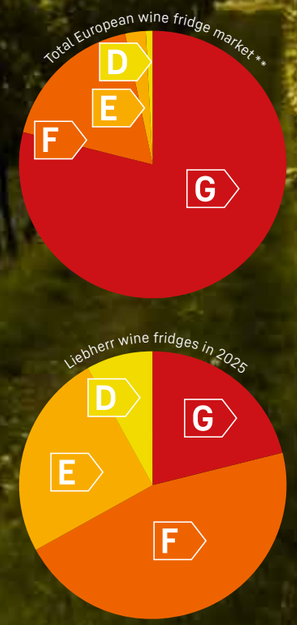
1. The QR code for identifying the product in EPREL (European Product Database for Energy Labelling).
2. The model identifier for manual identification of the product in the EU database EPREL, using the article number, for example.
3. The efficiency scale from “A” to “G”. “G” is intended only for wine fridges.
4. Maximum storage capacity.
5. The noise level is now classified into classes “A” to “D”.

* In accordance with Regulation (EU) 2019/2016

Optimum energy efficiency

Liebherr puts a special focus on sustainability: Our wine fridges are among the most energy-efficient in their class. While most manufacturers offer models in class G, most of our wine fridges are already in energy efficiency classes F and E, and one of them is even in class D.

Distribution among efficiency classes in 2025:



** Source: EPREL 2025

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.



Kakheti, Georgia's largest wine region, is in the east of the country and is renowned for its intense, powerful wines.

"Wine is the poetry of the earth."

Mario Soldati, 1907–1999, writer and film director

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 heritance, gives the wine its characteristic rich aroma and complexity.



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 and GrandCru Selection**

Wine storage fridges

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

Temperature range

+5 °C to +20 °C



1 Zone

Our wine storage fridges 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 tempering fridges

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

Temperature range

+5 °C to +20 °C

+5 °C to +20 °C

+5 °C to +20 °C



1 Zone

2 Zones

3 Zones

In our wine tempering fridges 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.

	Standard features	GrandCru	GrandCru Selection
Quality	Constant temperature maintenance	■	■
	Number of zones: Adjustable temperature range +5 °C to +20 °C	**1**	**1**
	Permanent display of current temperature	■	■
	Triple UV and safety glazing/UVProtect Plus	■	■
	Low-vibration storage/VibrateSafe	■	■
	Replaceable door seal	■	■
Perfect climate	Adjustable humidity with HumiditySelect	■	
	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	■	
	LED ceiling lighting (solid door), **LightColumn (glass door)**		■
	SteelInterior: Rear wall material	Graphite grey metal	**Stainless steel**
	Touch display	■	■
	Presentation light (glass door)	■	■
	Bar handle	Black	**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	can be retrofitted	**integrated**
Connectivity*	SmartDevice-ready	■	
	SmartDevice (SmartDeviceBox included)		■
	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 storage fridges

GrandCru model overview



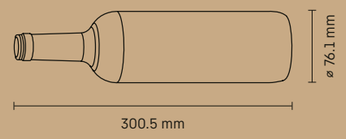
	WPbl 4201	WSbl 4201	WPbl 4601	WSbl 4601	WPbl 5001	WSbl 5001
Bottle capacity	max. 141	max. 141	max. 166	max. 166	max. 196	max. 196
Number of temperature zones	1 zone	1 zone	1 zone	1 zone	1 zone	1 zone
Appliance height	125 cm [1]	125 cm [1]	148 cm [1]	148 cm [1]	165 cm [1]	165 cm [1]
Sound power level	38 db(A)	38 db(A)	38 db(A)	38 db(A)	38 db(A)	38 db(A)
Energy efficiency class	E	D	F	E	F	E

GrandCru Selection model overview



	WPbli 5031	WSbli 5031	WPbli 5231	WSbli 5231	WSbli 7731
Bottle capacity	max. 196	max. 196	max. 229	max. 229	max. 324
Number of temperature zones	1 zone	1 zone	1 zone	1 zone	1 zone
Appliance height	165 cm [1]	165 cm [1]	185 cm [1]	185 cm [1]	201 cm [1]
Sound power level	38 db(A)	38 db(A)	38 db(A)	38 db(A)	38 db(A)
Energy efficiency class	F	E	F	E	E

[1] + 2.3-cm door hinge



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

	Standard features	Vinidor	Vinidor Selection
Quality	Constant temperature maintenance	■	■
	Number of zones: Adjustable temperature range +5 °C to +20 °C	**2**	**2 or 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		■
	Presentation shelf	■	
	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**)
	SommelierBoard*		■
Design and lifestyle	LED ceiling lighting for each zone	■	
	LightTower		■
	SteelInterior: Rear wall material	SmartSteel	**BlackSteel**
	Touch display	SmartSteel models	
	Touch & Swipe display	BlackSteel models	**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 (SmartDeviceBox included)	i models	■
	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

Vinidor model overview

←60→



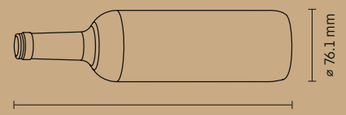
	WPsd 4652	WPsd 5252	WPbsi 5052	WPbsi 5252	WSbsi 5252
Bottle capacity	max. 107	max. 155	max. 131	max. 155	max. 155
Number of temperature zones	2 zones	2 zones	2 zones	2 zones	2 zones
Appliance height	145 cm	185 cm	165 cm	185 cm	185 cm
Sound power level	38 db(A)	37 db(A)	37 db(A)	37 db(A)	37 db(A)
Energy efficiency class	F	F	F	F	E

Vinidor Selection model overview

←60→ ←70→



	WPgbi 5272	WPgbi 5273	WPgbi 5283	WPgbi 7472	WPgbi 7473	WPgbi 7483
Bottle capacity	max. 106	max. 104	max. 85	max. 204	max. 182	max. 145
Number of temperature zones	2 zones	3 zones	3 zones	2 zones	3 zones	3 zones
Appliance height	185 cm	185 cm	185 cm	200 cm	200 cm	200 cm
Sound power level	35 db(A)	35 db(A)	35 db(A)	35 db(A)	35 db(A)	35 db(A)
Energy efficiency class	F	F	F	F	F	F

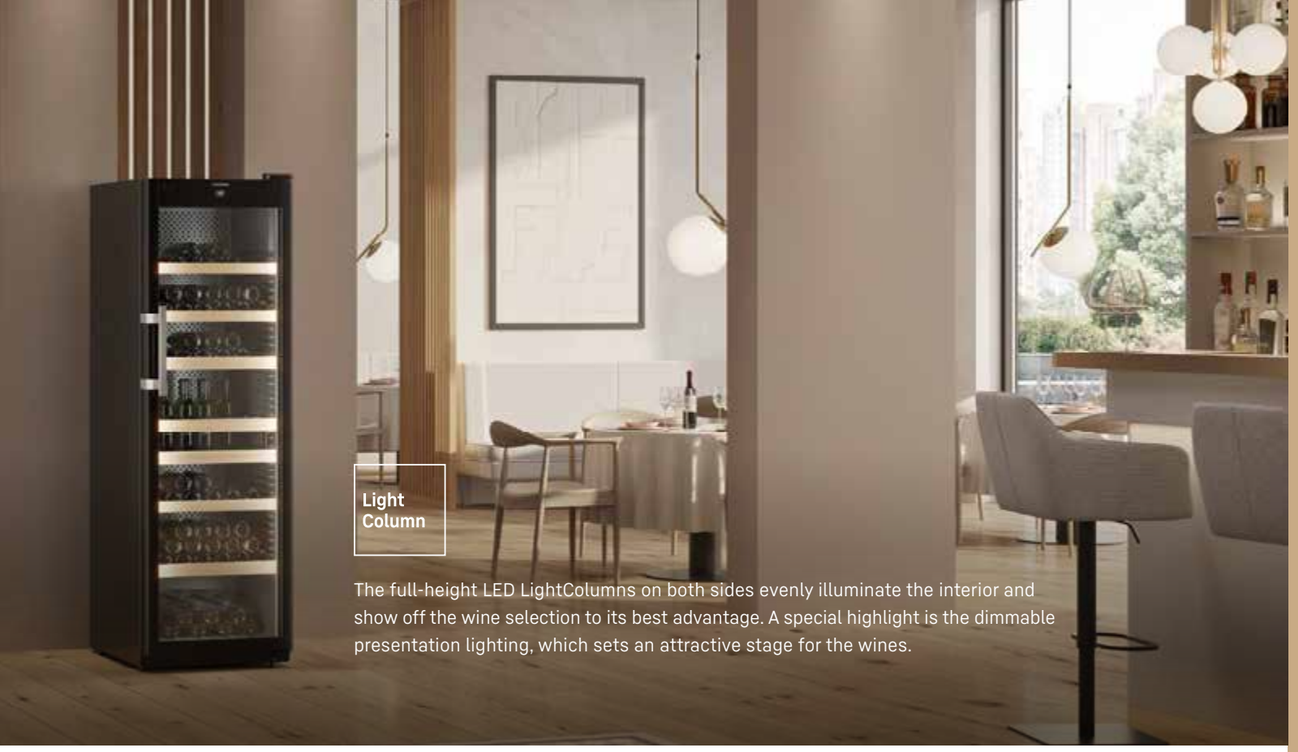


Door material key:
- es Stainless steel
- sd SmartSteel door
- bs BlackSteel
- gb Black glass

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 tempering fridges 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.

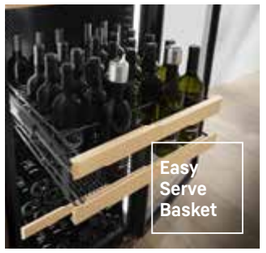
60-cm-wide models: Appliance depth 67.5 cm
70/75-cm-wide models: Appliance depth 76.4 cm



The full-height LED LightColumns on both sides evenly illuminate the interior and show off the wine selection to its best advantage. A special highlight is the dimmable presentation lighting, which sets an attractive stage for the wines.

Perfection. The series for professionals.

Liebherr's wine serving fridges are specially optimised for professional use in hotels, restaurants and catering.



Ideal for service

For exceptional service, every movement has to be just right. The EasyServe basket slides out gently at working height and offers a good view and easy access to the wines.



Strong and flexible

The sturdy metal shelves with beechwood fronts can be moved as required, allowing for a versatile arrangement of varieties. The struts provide secure support, and the coated metal is easy to clean.



Security first

Unauthorised use is prevented by eDoorLock. The door lock can be unlocked by entering a PIN. For even more security, the SmartDevice app notifies you whether the door is open or closed, anytime and anywhere.



Licence to chill

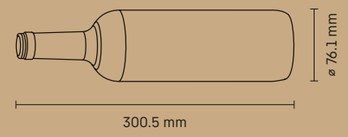
PowerChill automatically cools down newly stored bottles particularly quickly. Even on busy days with the door constantly being opened, the appliance independently generates the ideal serving temperature and then automatically switches back to the usual energy-saving mode.

Perfection standard features

Quality	Adjustable temperature range in 1 zone: +5 °C to +20 °C
	Permanent display of current temperature
	Triple UV and safety glazing (UVProtect Plus)
	Vibration-damped bearing (VibrateSafe)
	Neck-to-neck storage for maximum bottle capacity
	Replaceable door seal
Perfect climate	Adjustable humidity with HumiditySelect
	FreshAir filter with replacement reminders
	Temperature setting in 1 °C increments
Convenience and flexibility	**EasyServe basket**
	PowerChill
	EasyFill loading aid
	SelfClosing Door
	Height-adjustable metal shelves with wooden front
	Display with choice of 12 languages (DE/EN/FR/ES/IT/NL/CS/PL/PT/BG/RU/ZH)
Design and lifestyle	Lighting: LightColumn, double-sided
	Rear wall panel: Stainless steel
	Touch & Swipe display
	Presentation light
	Slimline handle with integrated opening mechanism brushed aluminium
Safety	TempProtect Plus
	Door, temperature and power failure alarm
	Alarm issued both audibly and visually on display, via pulsating illumination and push message with SmartDevice*
	DisplayLock
	eDoorLock
Connectivity*	SmartDevice (SmartDevice box included)
	Presentation light**
	Temperature setting in 1 °C increments**
	Display and control of relevant appliance functions**

Special equipment features of the Perfection series are **highlighted**.

* depending on the model ** via SmartDevice app



Door material key:
— b/bl Black

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

Model overview

←60→



WFbli 5041

Bottle capacity	max. 158
Number of temperature zones	1 zone
Appliance height	165 cm
Sound power level	38 db(A)
Energy efficiency class	F (A–G)



WFbli 5241

Bottle capacity	max. 188
Number of temperature zones	1 zone
Appliance height	185 cm [1]
Sound power level	38 db(A)
Energy efficiency class	F (A–G)

←70→



WFbli 7741

Bottle capacity	max. 284
Number of temperature zones	1 zone
Appliance height	201 cm [1]
Sound power level	38 db(A)
Energy efficiency class	E (A–G)

Appliance depth 76.4 cm
[1] + 2.3-cm door hinge

	Standard features	GrandCru wine storage fridges	Vinidor wine tempering fridges
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 lighting on both sides, can be switched on permanently, dimmable	■	
	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 storage fridges model overview



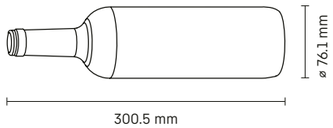




	WKEgb 582	WKEes 553
Bottle capacity	max. 18	max. 18
Number of temperature zones	1 zone	1 zone
Sound power level	32 db(A)	32 db(A)
Energy efficiency class	G	G
Door/front	TipOpen	Recessed grip

Front appearance key:

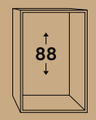
___ es Stainless steel
___ gb Black glass
___ df Can be fitted with a furniture front



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


EWTdf 3553 Vinidor

Vinidor fully integrated wine tempering fridges model overview







	EWTgb 1683	EWTdf 1653
Bottle capacity	max. 33	max. 30
Number of temperature zones	2 zones	2 zones
Sound power level	32 db(A)	32 db(A)
Energy efficiency class	G	G







	EWTgb 2383	EWTdf 2353
Bottle capacity	max. 51	max. 48
Number of temperature zones	2 zones	2 zones
Sound power level	31 db(A)	32 db(A)
Energy efficiency class	G	G







	EWTgb 3583	EWTdf 3553
Bottle capacity	max. 83	max. 80
Number of temperature zones	2 zones	2 zones
Sound power level	32 db(A)	32 db(A)
Energy efficiency class	G	G

Under-worktop wine tempering fridges
Standard features

	Vinidor	Vinidor Selection
Quality	Constant temperature maintenance	Constant temperature maintenance
	Adjustable temperature range in one or two zones: +5 °C to +20 °C	Adjustable temperature range in one or two zones: +5 °C to +20 °C
	Constant display of the current temperature in each zone	Constant display of the current temperature in each zone
	Triple UV and safety glazing (UVProtect Plus)	Triple UV and safety glazing (UVProtect Plus)
	Vibration-damped bearing (VibrateSafe)	Vibration-damped bearing (VibrateSafe)
	Replaceable door seal	Replaceable door seal
	Four height-adjustable feet	Four height-adjustable feet
Perfect climate	Adjustable humidity with HumiditySelect	Adjustable humidity with HumiditySelect
	FreshAir filter in zone separator or panel with replacement reminder	FreshAir filter in each zone separator or panel with replacement reminder
	Temperature setting in 1 °C increments	Temperature setting in 1 °C increments
Convenience and flexibility	Zone separator with plastic bottle shelf	Zone separator with plastic bottle shelf
	SoftSystem soft stop mechanism	SoftSystem soft stop mechanism
	Metal shelves with wooden front and SoftTelescopic self-closing mechanism	**FlexFit wooden storage shelves** with SoftTelescopic self-closing mechanism
	Bottom pull-out shelf for horizontal storage	Bottom pull-out shelf for horizontal storage **with SoftTelescopic self-closing mechanism**
	Four bottle holders in single-zone models	Four bottle holders in single-zone models
	Display with choice of 9 languages (DE/EN/FR/ES/IT/NL/CS/PL/PT)	Display: choice of 12 languages (DE/EN/FR/ES/IT/NL/CS/PL/PT/**BG/RU/ZH-CN**)
Design and lifestyle	LED ceiling lighting	**LightTower***
	Touch display	**Touch & Swipe display**
	Presentation light	Presentation light
	GlassBlack door with horizontal recessed grip	Can be fitted with a furniture front or GlassBlack door, TipOpen*
	Low noise level 34 dB(A)	Low noise level 32 dB(A)*
Safety	TempProtect Plus	TempProtect Plus
	Door, temperature and power failure alarm	Door, temperature and power failure alarm
	Alarm issued both audibly and visually on display, via illumination and push notification thanks to SmartDevice**	Alarm issued both audibly and visually on display, via illumination and push notification thanks to SmartDevice**
	DisplayLock	DisplayLock
	Mechanical door lock*	Mechanical door lock*
Connectivity* (SmartDeviceBox)	Retrofittable	**Integrated (i models)**
	Presentation light**	Presentation light**
	Temperature setting in 1 °C increments**	Temperature setting in 1 °C increments**
	Display and control of relevant appliance functions**	Display and control of relevant appliance functions**

* depending on the model

** via SmartDevice app

Vinidor

DESIGN AWARD 2025





UWgb 3631



UWgb 3632

	UWgb 3631	UWgb 3632
Bottle capacity	max. 44 [1]	max. 32
Number of temperature zones	1 zone	2 zones
Energy efficiency class	F	F
Door/front	GlassBlack/recessed grip	GlassBlack/recessed grip



UWpri 3662 Vinidor Selection

Vinidor Selection

DESIGN AWARD 2025





UWpri 3661



UWpri 3662



UWgbi 3682

	UWpri 3661	UWpri 3662	UWgbi 3682
Bottle capacity	max. 44 [1]	max. 32	max. 32
Number of temperature zones	1 zone	2 zones	2 zones
Energy efficiency class	F	F	E
Door/front	Can be fitted with a furniture front	Can be fitted with a furniture front	GlassBlack/TipOpen

Vinidor Selection

DESIGN AWARD 2025





UWpri 3761



UWpri 3762



UWpri 3782



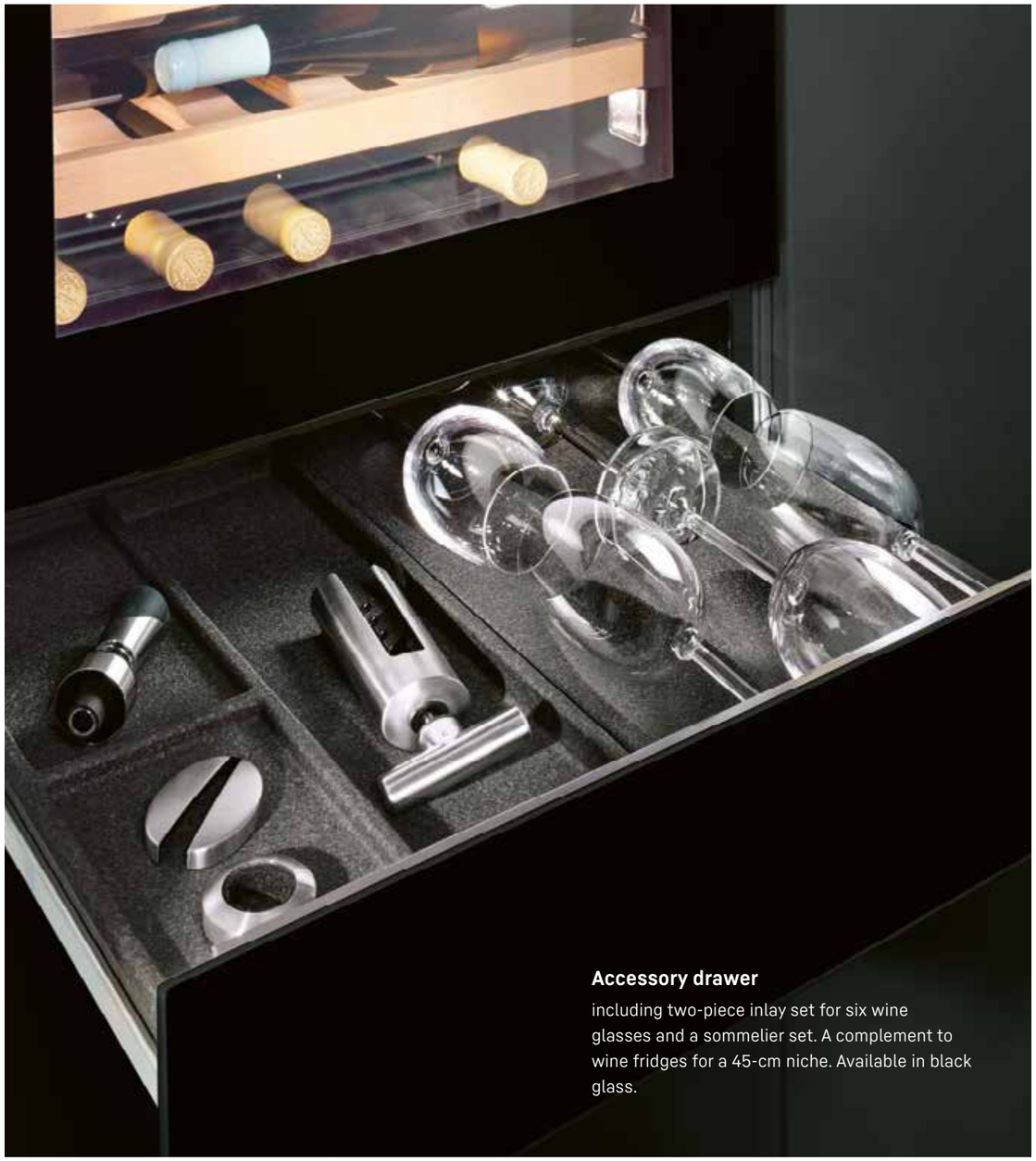
UWgbi 3782

	UWpri 3761	UWpri 3762	UWpri 3782	UWgbi 3782
Bottle capacity	max. 44 [1]	max. 38	max. 38	max. 38
Number of temperature zones	1 zone	2 zones	2 zones	2 zones
Energy efficiency class	F	F	F	E
Door/front	Can be fitted with a furniture front	Can be fitted with a furniture front	Can be fitted with a furniture front/TipOpen	GlassBlack/TipOpen

[1] With the use of the four bottle holders

Would you like anything else?

People’s requirements when using wine fridges are as diverse as their tastes in wine. We offer a range of accessories to cater for your individual needs.



Accessory drawer

including two-piece inlay set for six wine glasses and a sommelier set. A complement to wine fridges for a 45-cm niche. Available in black glass.



Organisational systems

Customise it: accessories for clearly sorting bottles include presentation shelves, bottle holders and additional bottle shelves. Labelling systems provide a clear overview of wine stocks.



Precise fitting – perfect appearance

Connection sets, stainless steel frames and fronts with matching handles are just some of the many accessories that can be used for completely individualised and visually perfect integration of the wine appliance.



Accessories and care products

For optimum air quality, the FreshAir activated charcoal filters in our wine fridges must be replaced regularly. Care products compatible with Liebherr appliances and materials make cleaning easier and preserve their high-quality appearance.

Please note that not all accessories fit all models. To find the accessory range for your appliance, please visit the Liebherr website **home.liebherr.com** for details or buy them from your Liebherr dealer.

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**

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.

Temp Protect Plus – Two sensors constantly measure the temperature in the wine fridge. A notification is sent in the event of a critical change.*

Power Chill – Newly stored bottles are cooled very quickly and automatically to the ideal serving temperature.

Humidity Control – The humidity can be actively regulated in 5% increments between 50% and 80% RH**.

Humidity Select – The humidity can be adjusted in two stages: Standard or High.

Fresh Air – For a pure bouquet, an activated charcoal filter reliably binds all kinds of odours.

UV Protect – Triple protection: A tinted glass door with one layer of vacuum-deposited metal provides efficient protection from sunlight.

UV Protect Plus – Triple protection: A tinted glass door with two layers of vacuum-deposited metal provides highly efficient protection from sunlight.

Vibrate Safe – The fully vibration-insulated cooling system allows the wine to mature undisturbed.

Sommelier Board – For effective presentation and decanting: Wooden shelf with stainless steel bottle display, wooden box for decanting utensils and space for tempering wine glasses.

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.

Presentation Board – Shows off exquisite wines and presents bottles that have been opened.

Easy Serve Basket – The bottle basket for clearly arranged storage and easy access.

Connectivity

Smart Device – The integrated SmartDeviceBox enables you to control the appliance and make use of additional services via computers and mobile devices.

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.

home.liebherr.com



IRBbsci 5170 △ Peak series | EWTgb 3583 Vinidor

Products and their details are staged for advertising purposes. Subject to technical changes.
Deviations in colour are due to printing processes. The models shown are not available in all countries. 04.25 / EN-LEX