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## Water you turned into wine opened the eyes of the blind

Getty Images Often we open a bottle of wine, only to pour one glass and leave the remainder in the fridge. But how long do you have before that half full bottle actually goes? According to wine educator Colleen Lilly, you really should drink a bottle of wine for four to six hours after it opens, as it won't taste very nice after 24 hours. Speaking to PopSugar, he said: I believe that when you grab a bottle of wine, you make a personal investment and you should drink the whole bottle that night. Because one thing that happens to wine when you've consumed half a bottle or more is now the air span that fills the bottle. Over time, when [wine] is exposed to too much air, phenoles (or components that affect the taste of wine) dissipate and become negative tastes. After avoiding this, we talked to Joe Fattorini, a wine expert and presenter of ITV's The Wine Show, to see if we could leave while keeping that bottle in the fridge for a few days longer. And we were very pleased with his response... Treat red and white wine the same way you would a pint of milk, Joe told Good Housekeeping. It's usually at its best on day one, but still well up to four days or so. And to keep it at its best, both red and white are better in the fridge - but be sure to take red for about half an hour before serving. People are surprised by the reds, but just take it out [from the fridge] and after half an hour or so, you'll see it's a nice cellar temperature,' Joe told us. We drink reds too warm anyway. Joe also recommends investing in Vacu Vin. The product creates a vacuum that helps keep the wine longer. It's the air that's gradually eddying your wine, he says. This is the great value of the vacuum pump that draws this air. So, how do you know if your wine really went away? Well, you're looking for two key things:It will start to turn maderised - meaning it will take on this nutty, smelly Madeira and lose the bright aroma and fruit it used to be. If he stayed for a while, you'll start noticing that he smells a little vinegar. So no fear. If you have a couple of open bottles in your fridge, they'll be fine in a few days. Just maybe give them a sniff before pouring themselves a glass. How is this article? Subscribe to our newsletter to get more articles like this delivered directly to your inbox. REGISTER This content is created and maintained by a third party and imported into this page to help users provide their email addresses. You can find more information about this and similar content by piano.io our editors independently research, test and recommend the best products. You can learn more about our review process here. We may receive commissions for purchases, according to our selected links. While most guilty experts choose traditional traditional Corkscrew when opening a bottle of wine, gadgets like electric wine openers can serve a big purpose, too. Electric openers can increase the likelihood that plugs on old bottles will break, says Michele Thomas, a Brooklyn-based sommelier and writer. However, for those with mobility or injury issues, an electric opener is a fantastic option. She adds: They can also be great for parties. Looking for an electric wine opener, Thomas has some tips: For me, the key to choosing the right electric opener is design. Is it easy? Is it loud? How many bottles can be opened with a single charge? A stainless steel worm or covered for a smooth insert? According to Thomas, wireless models tend to look best and are the easiest to use. Here are some of the best electric wine openers for your home bar. Secura's rechargeable electric wine opener is a workhorse and beautifully designed. Available in a variety of metallic finishes (from champagne gold to blue) with a variety of LED light options, this device is reliable and easy to use. It's also a great piece to keep on display, although it can also be easily saved. Open up to 30 bottles on full charge, and if something goes wrong, you're covered by a first-year warranty. The shape and function are found in oster's wireless electric wine opener, which is made of smooth metal and black plastic. Designed to work with any cork (synthetic or natural), this opener comes with a recharging and foil cutter, all at a reasonable price. Open up to 30 bottles on a single charge with this device: simply place it on the neck of any standard 750ml bottle, hold it firmly in place and press the button. Press again to release the plug from the worm after being removed from the bottle. Read Next: The best gifts for wine lovers, according to experts I really like the opener of electric Wine Peugeot, says Thomas. It's a bit of a smattering, but it's so smooth and quiet. This highly efficient battery corkscrew has tedious stainless steel designs and a delicate but powerful mechanism that can be used on any type of plug - even older and more fragile. At the touch of the button, the stopper is removed in seconds, and to remove the stopper from the device, simply press the top button. If the corkscrew is not in use, store the corkscrew and charger in the compact housing included. In addition, this opener of electric wine can uncork about 40 bottles on a single charge. In the electric wine opener, ivation has everything you need to enjoy (and save) any bottle of wine. The seven-piece kit consists of a rechargeable electric wine opener, an electric vacuum conservation pump, an aerating filler, two date stamp, charging station and foil. The opener works just like any standard electric wine wine on the neck of the bottle and press the button to remove the cork, holding the place firmly (and press again to release the stopper as soon as it comes out). This opener can extract about 30 plugs on each charge. Use an aerator to help any wine breathe when you pour into a glass or decanter, and if you have wine left over, extend its life by sealing the bottle with one of the sealed plugs. Read Next: The best wine glasses, according to Houdini's no-frills experts, running on battery power, the wine corkscrew is incredibly easy to use. Built to extract all types of plugs from standard 750ml bottles, this stainless steel corkscrew has a built-in worm that allows you to securely lock the device around the bottle's neck during its use. Place it on the bottle, press the down arrow to remove the stopper in just a few seconds, then press the up arrow to release the stopper from the screw. Simple but reliable, this corkscrew at an affordable price also requires four AA batteries included. Cuisinart makes a great rechargeable wine opener that can be used for up to a dozen bottles with a single charge - it's cinch for use, says Thomas. With this wireless, lightweight opener, you'll be able to open up to 50 bottles of wine before you need to charge, as well as synthetic and natural plugs. The sleek but functional, opener features a stainless steel exterior brush, a compact charging base and a hidden foil cutter. In addition, it comes with a three-year warranty. Read Next: Best Wine Openers, according to experts If you're looking for a display piece with an equally aesthetically pleasing foil cutter, look no further than this rechargeable wine opener set from Sharper Image. With a simple rectangular charging base, LED charging indicator, various metal trim options and foil trim, you can open more than 30 bottles on one full charge. This electric wine opener is designed to be used with all standard 750ml bottles and also works with most oversized bottles. Even more, it comes complete with a year-long warranty from Sharper Image. With clean, minimalist lines and stylish black and gold colour scheme, Rabbit's RBT electric corkscrew will look good on any countertop or at any party. Use the built-in foil cutter to easily remove the foil and recharging stand so that the appliance is fully charged during storage. This electric corkscrew can open more than 30 bottles on a single charge, works with all types of cork, and comes with an annual warranty. Better yet, it is made of stainless steel and silicone for added durability. Read Next: The Best Guilty Decaranters, According to Experts Why Trust Liquor.com? Celine opened many bottles of wine in her tenure as a wine and liquor journalist on liquor. While she prefers to use a second waiter most of the time, she appreciates the opportunity to uncork more effortlessly - especially for those with limited mobility. Mobility. Futran/StockFood Creative/Getty Images To keep the wine fresh, it's best to store open wines in the fridge. Before serving, allow chilled red wines to warm to room temperatures. Storing wine in the fridge helps slow down chemical reactions and can keep it fresh for up to five days. Always store the wine in an upright position to limit the area of the oxygen-exposed surface. Persekoking wine helps seal it, but with a vacuum seal you can make it even longer. Another option is to pour the wine into a smaller decaner and store it that way. Storing wine in special wine fridges allows people to control the exact temperature of the wine. White wines should be stored at around 50 degrees, while red wines can be stored closer to 60 or 70 degrees. How to open a bottle of wine with ANYTHINGHeres how to open a bottle of wine without corkscrew. No corkscrew? No problem. Be a party hero with these easy hacks. We have three unique ways to open a bottle of wine with items that you're sure to err around. Next time you're short on corkscrews, pop the base of the bottle in your boot. Then smack with the heel of the boot against the wall. Be patient! The cork will slowly but surely rise from the bottle and you will pour a glass at any time. Let's have a drink for it. That.

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