



Premiere Logistics has been dealing with lots of different shipments, including electronic products, textile, paintings and etc. Now we're involving in wine transport as well. Tasting wine is considered as elegant and delicate, so we believe volume of wine transport will increase rapidly.

Wine Transport



16 ° c to 18°c: the most proper temperature to store wine

65% to 80%: the best humidity to keep wine fresh



Regarding the above temperature & humidity requirements of wine, reefer containers are usually used to keep wine under a friendly environment. The cost of reefer containers however, is really high.

To save cost and at the same time guarantee the quality of wine to the maximum, we've used different thermal insulation materials in different periods of a year which are much more economic than reefer containers.



Reefer Containers

*Reefer Containers are the most common method used to control temperature and avoid flavor damage, since wine is very sensitive to the changes of temperature.

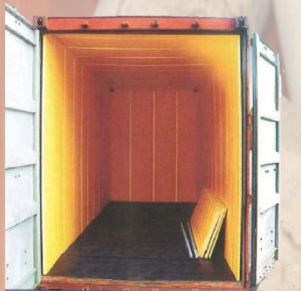


Isolating Blanket

*Isolating blanket is used from May to June & September to October when the weather is not so hot. It is a kind of hermetic aluminum material which reduces the impact of sudden changes of temperature. It helps to protect the goods from dampness, pollution, and solar radiation.



Rigid Isothermal Panel



*Rigid isothermal panel is a panel of Extruded Polystyrene. The panel is interlocked which allows better thermal water tightness and prevents the dampness from rising for the floor of the container. It is ideal to keep the temperature of the container in a range of 3 ° c to 17°c.

Useful Links

How to taste wine

<http://www.wikihow.com/Taste-Wine>

How to store wine

<http://www.wikihow.com/Store-Wine>



Award

Premiere Logistics received 2010 One Million Dollars Award from Yangtze River Express for our win-win cooperation.



Crude Oil Price for May 2011

