The Cube is without a doubt one of Genuwine Cellars’ most innovative and unique product lines, and provides the most contemporary storage solution for any wine collection. Since the Cube is made up of many square shaped compartments, it is by far the most versatile type of wine racking on the market today. The Cube offers the perfect storage for any size of bottle, decanter, case or even stemware and is extremely stable and strong.

Since the Cube has a lot of open spaces, the best way to fill it to its maximum capacity is by stacking your wine bottles. To keep your bottle stacking even and stable here is a list of tips:

- Only stack the same types of wine bottles on top of one another. Mixing up your wine bottle types as you stack higher can make them difficult to find.
- When removing bottles always take any bottles stacked at the top first. In a situation where you have a row of bottles filling an entire shelf in the Cube and one bottle is sitting on top of that particular row, removing any bottles from the bottom row will cause the stack to roll and shift.
- When stacking bottles in the Cube, make sure you stack the entire width of the shelf one bottle high before stacking anything on top of that row. If you don’t fill the entire width of the shelf first, placing bottles on top of that row will cause the bottom row to roll and shift.

Listed below are three common bottle types and the instructions/recommendations for stacking them properly so they remain stable as they pile on top of each other.

**Bordeaux Bottles 1**

Bordeaux bottles have a high shoulder and long, straight edges. These bottles are the easiest to stack.

- For stability purposes we do not recommend stacking this type of bottle more than five rows high.
**Bordeaux Bottles 2**
You may notice some of your Bordeaux bottles have a slight taper to them because the shoulder of the bottle is slightly wider than the bottom. This will cause your bottles to lean backwards as they stack higher.

- For stability reasons we do not recommend stacking this type of bottle more than four rows high.

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**BURGUNDY BOTTLES**
Burgundy bottles have a long shoulder that starts close to the bottle’s center of gravity. These bottles could lean and fall forward if not stacked properly. To avoid this problem simply stack your bottles as instructed below.

- Stack your first row approximately 1 3/4 cm away from the back of the racking.
- Stack your second row approximately 3/4 cm away from the back of the racking.
- Stack your third row up against the back of the racking.

For stability purposes we do not recommend stacking this bottle type more than three rows high.

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Please note these instructions have been provided to assist you in the most efficient storage of your fine wine collection. Genuwine Cellars cannot be held liable for damages as a result of improper stacking techniques.