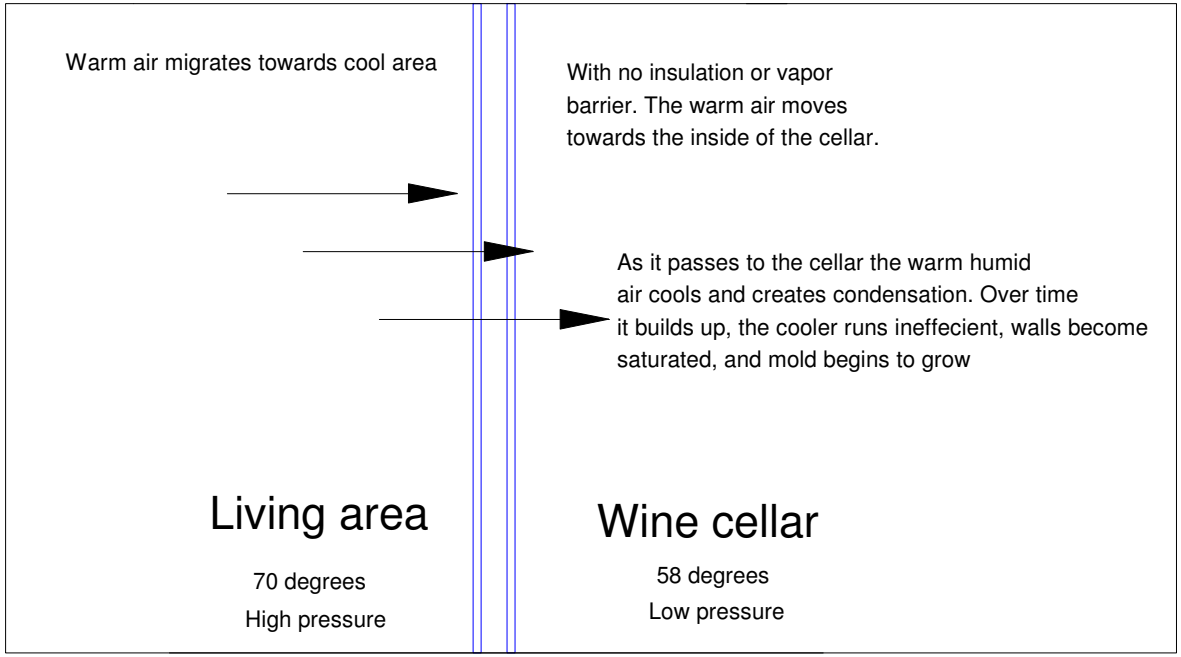
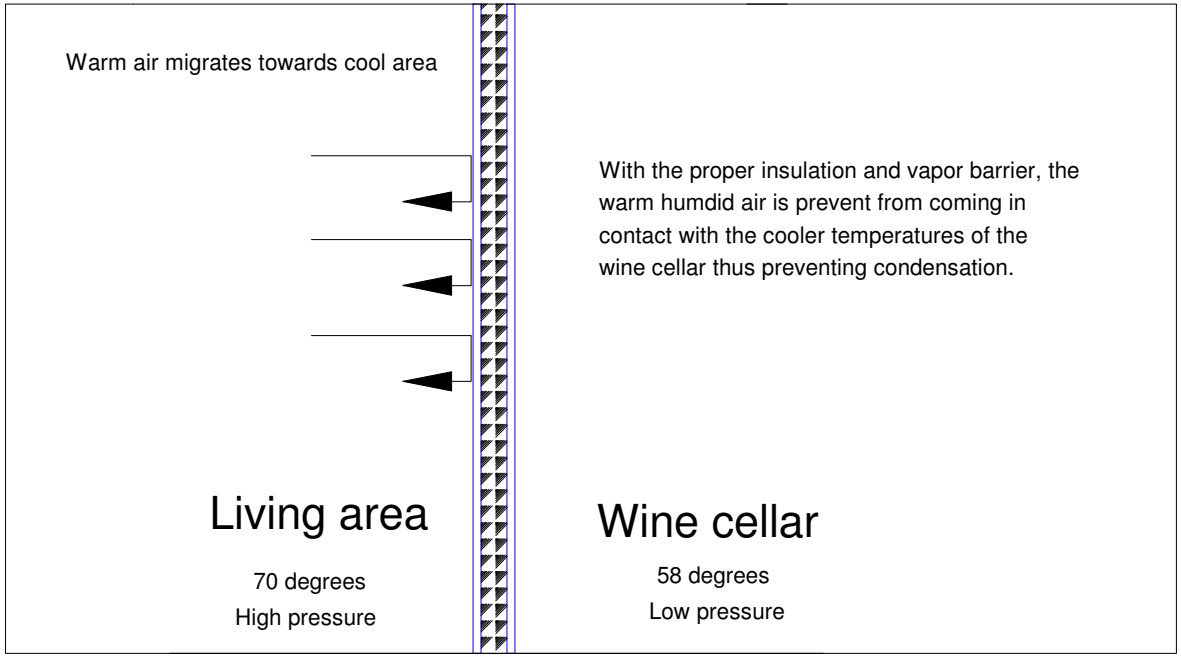

Warm air migrates towards cool area
With no insulation or vapor barrier. The warm air moves towards the inside of the cellar.
As it passes to the cellar the warm humid air cools and creates condensation. Over time it builds up, the cooler runs ineffecient, walls become saturated, and mold begins to grow
Living area
70 degrees
High pressure
Wine cellar
58 degrees
Low pressure


Warm air migrates towards cool area
With the proper insulation and vapor barrier, the warm humdid air is prevent from coming in contact with the cooler temperatures of the wine cellar thus preventing condensation.
Living area
70 degrees
High pressure
Wine cellar
58 degrees
Low pressure