

Aging Your Cigars



There is some contradiction between how long one can physically age a cigar without it losing its flavor. Some reports have said cigars are perishable, and lose their flavor within a year.

According to many, current reports and studies, cigars do, indeed improve with age, and with a properly humidified environment, one can store cigars for anywhere up to 10 years and older.

In fact, many high-end cigar manufacturers will actually pre-age their cigars even before they hit the shelves. Some of them are known to age them up to 12-18 months even before they are available for sale.

Many reports indicate that cigars tend to change in their flavor at around the 1-2 year mark. From that point, you can assume predictable cigar flavor for the next 5-8 years. If cigars have been aged for more than 8 years, they tend to mellow further and take on hints of cedar and wood from the humidor. This, in fact can open the door to a more interesting cigar experience.

The key is consistency of humidification. Most analogue hygrometers are not very accurate, even when calibrated correctly. We have tested many analogue hygrometers from inexpensive to expensive, and most of them all give different readings. We highly recommend the CigarSpa digital humidification system for long term, worry free cigar storage care.