

How to Care for Your Marble Countertops - Use Natural Stone



Daily Maintenance

Marble countertops should also be cleaned on a daily basis. One of the most important steps in caring for marble is preventing stains and etches. When marble comes into contact with anything acidic, it can etch, which looks like a dull spot or burn mark. Acidic products are common in the kitchen, including tomatoes, citrus fruits, juices, alcohol, and vinegar. Marble can also become stained; two of the biggest culprits are red wine and oil.

If somebody spills red wine on the countertop and you wipe it up immediately, 99 percent of the time it won't stain, but the acids in the wine may cause the stone to etch. Most stains can be pulled out of the countertop during restoration. Prevent etching and stains by religiously using cutting boards, trivets, and coasters.

Annual Maintenance

Marble should be sealed regularly. We recommend every nine months to a year. It's not going to stop some etching or staining, but it might prevent it from being as bad.

Test if your stone needs sealing by putting a few drops of water on your countertop and letting them sit. If it leaves a dark spot, it has soaked into the stone and needs to be sealed.

Topical coatings are also available that help prevent etches and stains. Marble countertops will eventually need to be refinished and resealed; how often depends on your damage threshold.

You may notice etching more on polished marble than honed or textured. A kitchen with honed or textured marble is more practical than polished. Polished marble may need to be refinished once every two to three years, while honed will need it once every three to five years.