



WINE SYSTEM
TRUST YOUR SENSES

PASAPORTE DEL VINO

Voyage Sauvignon Blanc
Bodega: Mare Magnum Srl



DETAILS

Tipo de producto:	Vino blanco
Añada:	2022
País de origen - Región:	Frankreich - Sud-Ouest - Bergerac
Varietades:	Sauvignon Blanc
Sabor orientativo:	dry
Contenido de la botella:	0.75 l
Calidad:	Vin de Pays Sud-Ouest
Calidad (EU):	Indication Géographique Protégée (Vin de pays)
Grado alcohólico (% vol.):	12,50 vol.%
Azúcar residual en g/l:	1,60 g/l
Acidez:	3,60 g/l
Elaboración:	Acero inoxidable
Alérgenos:	contiene sulfitos
Lagerfähig bis:	2024-2025
Características especiales☐☐:	Vino del terruño

Premios obtenidos

Gold ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Weinbeschreibung

Region: Bergerac, South West France Varietal composition: 94% sauvignon blanc, 6% sémillon blanc Color: Bright, golden yellow Taste: Dry, fruity and creamy on the palate with notes of grilled lemons, brioche and stone fruits. Aroma: Youthful, complex and slightly aromatic with hints of oak, citrus and gooseberries, pears and vanilla. Production and maturation: The juice is fermented in temperature-controlled stainless steel tanks and then resting on their lees for 2-3 months ...

Recomendado con el siguiente plato...

Food pairing: Served at 8-10°C to salads, preferably including goat's cheese (Chèvre) or grilled seafood dishes.

Vinification

The juice is fermented in temperature-controlled stainless steel tanks and then resting on their lees for 2-3 months with French oak staves for 2 before filtering and bottling
Soil: Limestone and clay