



WINE SYSTEM  
TRUST YOUR SENSES

## PASAPORTE DEL VINO

**Voyage Sauvignon Blanc**  
**Bodega: Mare Magnum Srl**



### DETAILS

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

### 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 month ...

### 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