



The first Home Wine Bar

sowine
by EuroCave[®]
www.sowine-bar.com



SoWine, delivers an explosion of flavour and the promise of wine at an ideal serving temperature, thanks to its temperature control system. SoWine can be set according to the type of wine, thus giving the pleasure of preserved wine and the freedom to drink your wine from a bottle opened several days ago. Drink a bottle of wine at a pace that suits you, thanks to the oxygen extraction vacuum system.

Two bottles
at an ideal serving
temperature

In order for wine to fully develop and release all of its flavours, it must be served at the correct temperature. Therefore, red wine needs to be served at about 18°C and white or rosé wine at about 8°C. The exclusive Sowine system offers:

- Two independent compartments
- Temperature control which is as simple as it is ergonomic
- A temperature indicator light for each compartment



a modern,
understated **design**
Sowine **blends** easily
into *any* interiors

Flavour retained
several days
after opening your wine

Once opened, your bottles can be put back in a Sowine compartment. The innovative oxygen extraction system ensures that your wine is protected from risk of oxidation up to 10 days after it has been opened:

- 2 independent oxygen extraction devices
- Oxygen is extracted by simply pushing down the plunger
- An indicator light lets you know that the oxygen extraction process is underway

Technical specifications

Dimensions HxWxD (mm)	Weight	Power supply	Capacity
426x245x248	5,4 kg	100- 240V	87W
OPERATING AMBIENT TEMPERATURE RANGE: 18°C TO 25°C			

2 independent
devices

- [1 bottle of **white wine**
+
1 bottle of **red wine**]
- or
- [2 bottles of **white wine**]
- or
- [2 bottles **or red wine**]

