

SOWINE

The first Home Wine Bar



sowine

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SoWine, the latest innovation in wine preservation technology!
Bring 2 bottles of red or white to perfect drinking temperatures and keep them perfectly preserved for up to 6 days.

Two bottles at ideal serving temperatures

In order for wine to release all of its flavours, red wine needs to be served at about 18°C and white or rosé wine at about 8°C. The patented SoWine system offers:

- 2 independent temperature 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 interior

Flavour qualities retained for 6 days

Once opened, place your bottles in the SoWine compartments. The innovative oxygen-extraction system ensures your wines are protected from oxidation for up to 6 days:

- 2 independent oxygen-extraction devices
- Oxygen is extracted by simply pushing down the vacuums
- An indicator light turns on during the oxygen extraction process

Technical specifications

Dimensions HxWxD (mm)	Weight	Power supply	Capacity
426x245x248	5,4 kg	external	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 of **red wine**]

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