



## Movia

Puro Rosé

# MOVIA

### REGION

Brda – Slovenia

### VARIETY

100% Pinot Noir

Vine training: Single guyot, 32 year old vines

Cultivation: organic

Vinification: Characteristic late harvest, hand picked, short vine-to-fermentation times (max. 2 hours). Primary fermentation in large tanks on natural yeasts obtained from the same preharvested grapes (5%). Macerated 1 day, hence the sensitive rosé hue. Followed by gentle pressing at low pressure levels. Secondary fermentation completed in barrique barrels on the lees, no racking. No sulfites or preservatives added. Following four years of maturing in barrique barrels the wine completes all its natural processes and become naturally stable, ready for a long life.

Dégorgement – removal of sediment: The 2003 vintage base wine was matured until the 2007 harvest when the wine from all barrels was assembled in a large tank. Contrary to the classical method, no sugar was used nor were any yeasts added for fermentation in the bottle. Only must with all its substances and its world of microorganisms was added. The matured wine then ferments in the bottle creating the PURO.

Fermentation in the bottle: Puro is a very special sparkling wine as it is not degorged by the winery. The advantage is that the wine has an endless life.

### TASTING NOTES

Brilliant, cherry pink in color, with a slight tinge of copper. It forms long chains of tiny bubbles that bloom elegantly at the top. Its intense bouquet evokes scents of orange peel, ripe peach, raspberry, currant, red rose, roasted almonds, notes of wild mint, as well as butter and rye bread crust. Brut Nature with perceivable softness. Alcohol is nicely incorporated and aligns well with an intense refreshing feeling and mineral salinity of the wine. The latter is felt through a

### FOOD PAIRINGS

It can be drunk on its own, but it will be elegantly accompanied by steak tartare, pasta and risottos, which we have enriched with meat, as well as mushrooms.