



MÓRI PAULUS EXTRA DRY GENEROSA 2019

PAULUS WINE HOUSE 

DESCRIPTION

Type of the wine: **white, sparkling wine**

Grape variety: **100% generosa**

Acidity / alcohol content: **12 g/l (extra dry) 13,5%**

Terroir, vineyard: **Mór, Aranyhegy ('Golden Mountain')**

Training system: **One-cane training system and umbrella**

Harvest: **Machine and manual**

Technology: **A sparkling wine made by Asti method with fermenting must.**

Quality level: **Premium**

Temperature: **6 – 8 °C**

Food pairing: **Ideal as aperitif and pairs well with fresh salads and seafood like grilled shrimps.**

Description:

The world's first sparkling wine made of Generosa variety. The vinification method is known as 'Asti method'. The sparkling wine shows all the distinct notes of the variety both on the nose and on the palate – floral and grapey with vibrant acidity. Due to the process and the variety the wine promises a unique, adventurous experience from the very first sip.

Available quantity: **25.000 BOTTLES**

Retail price : **1990 HUF / 5–6 EUROS**

Story:

The Hungarian Generosa is a cross as well, but between Ezerjő (important in Mór and Kunság wine regions) and Piros Tramini (Savagnin Rose). This pink-berried cross was obtained in 1951 by Bíró Károly in Hungary, tested since 1976 by Edit Hajdú at the Kecskemét viticulture research centre, and finally christened Generosa in 2004. Its wine has aromas of that of the flower of the vine, juicy, grapey with vivid, crispy acidity.

