



MÓRI PAULUS GOLD GENEROSA 2019

PAULUS WINE HOUSE 

DESCRIPTION

Type of the wine: **white wine**

Grape variety: **100% ezerjő**

Acidity / alcohol content: **3,2 g/l 14,5%**

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

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

Harvest: **Machine and manual**

Technology: **The wine was fermented under control in stainless steel vat and it was kept on the lees.**

Quality level: **Premium**

Temperature: **10 –12 °C**

Food pairing: **Red meat dishes, fish soup, meals flavoured with walnut.**

Description: **Vivacious aromas on the nose and both parents of Generosa on the palate: vibrant acidity – typical of Ezerjő grape – and fruity aftertaste – characteristic of the Traminer variety. The nose is attractive and impressive, captures us immediately when we pour the wine into the glass and the flavours will give what we expect after the nose. Charming and enjoyable.**

Available quantity: **25.000 BOTTLES**

Retail price : **1490 HUF / 4 EUROS**

Story: **The Hungarian Generosa is a cross between Ezerjő (important in Mór and Kunság wine regions) and Piros Traminer (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.**

