



# MÓRI PAULUS ROSÉ 2019

PAULUS WINE HOUSE 0,75l

## DESCRIPTION

Type of the wine: **rosé wine**

Grape variety: **merlot and pinot noir**

Acidity / alcohol content: **2,4 g/l 12%**

Terroir, vineyard: **Mór, Pohárhegy ('Glass Mountain')**

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

Harvest: **Machine and manual**

Technology: **Pressed in a few hours of skin contact after harvest. Reductive vinification in stainless steel tank, controlled fermentation.**

Quality level: **Premium**

Temperature: **10 –12 °C**

Food pairing: **Stunning with duck and goose dishes and also pairs well with fresh salads.**

Description: **A light hearted, refreshing rosé wine with pale pink colour. Attractive, fruity nose with strawberries and redcurrant, which notes are paired on the palate with the crispy acidity typical of Mór wine region. A light, easy to drink rosé wine.**

Available quantity: **25.000 BOTTLES**

Retail price : **1290 HUF / 3–4 EUROS**

Story: **This rosé has won great gold medal at Hungarian 'Újbor verseny' ('New Wine competition) and it was chosen The Best Hungarian Rosé.**

