

# PURO

# MOVIA

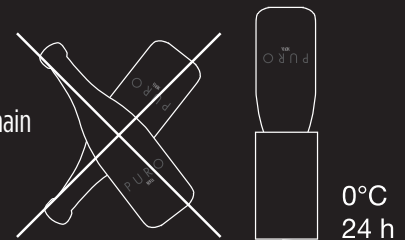
Puro starts where other sparkling wines stop with their lives and begin to age. Turned upside down, yeasts keep Puro alive which gives the wine an ability to live forever. There is only as much Sulphur as produced by the yeasts. Puro has aromas of maturity, however there is still plenty of freshness in a glass. It is a dry, complex and long sparkling wine.

This is a spiced-up classic method of sparkling wine, which is not disgorged. In other words, the sediment and yeasts which caused the secondary fermentation are still present in the bottle, which gives Puro a special lively taste. Because of the presence of natural yeasts, it is important to store Puro upside down for 24h before the opening in a cold place. This sparkling wine is opened also in the same position-upside down; bottle is pushed into the water where the pressure pushes the sediment and yeasts out of the bottle when cork is removed.

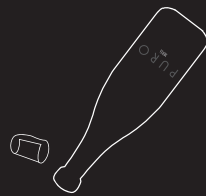
The base wine of Puro Rose is produced from grapes of Pinot Noir, which rests in barrique barrels for three years. After three years, the base is bottled together with fresh most from that years' harvest (third year). Puro is fermented in the bottle with its natural yeasts, without added Sulphur or sugars. It is completely natural, pure, and that is possible, because the sediment remains in the bottle, which works as natural conservant and keeps the wine alive.

## HOW TO OPEN PURO-ANYWHERE:

1. Before opening/serving, Puro should be resting upside down for 24 hours on 0 degrees Celsius. Bottle should remain in the upside-down position also during the opening itself. Do not shake or turn the bottle.



2. Remove the cap and the metal ring with a wine opener/knife.



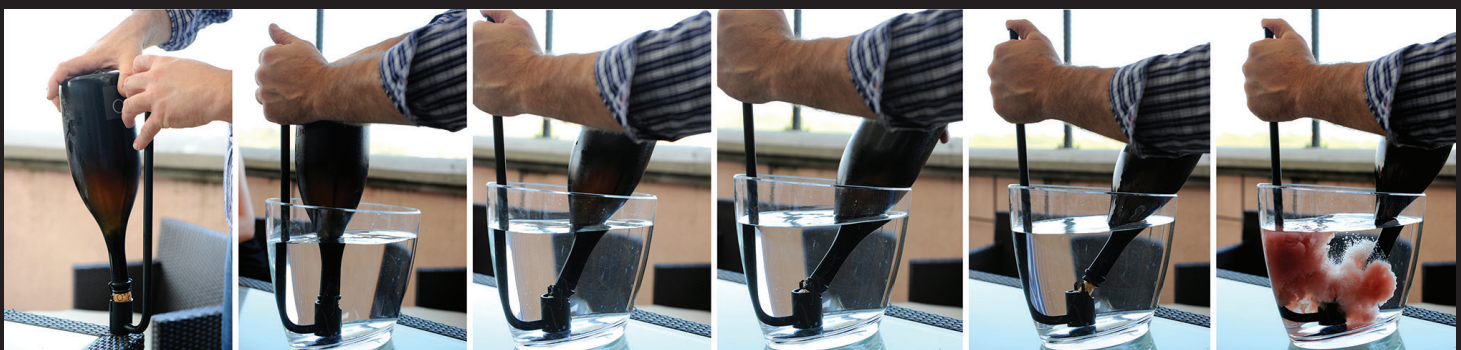
3. Dip the neck of the Puro bottle in a bucket of cold water. Slowly uncork the bottle with slow cork movements left and right. When the cork is removed, let the sediments exit the bottle by leaving the bottle in the same position under water for 1-2 seconds.



4. Lift the bottle in the usual standing position and it's ready to enjoy!



## OPENING PURO WITH A PURO OPENER-PURISTA:



Puro also has its own special opener made by Movia called Purista (ask your Movia distributor for additional information). After Puro's cap is removed (not the metal ring), Puro bottle is placed into the opener by fitting the metal ring together with the cork in the holes on the Purista. Then the neck of the Puro bottle together with the Purista is placed in the bucket of water. With holding the Purista in one hand and Puro bottle in the other hand the opening starts by turning the bottle slowly right and left and NOT pulling the bottle away from the Purista. With the other hand we just keep the Purista in a still and steady position. When we slowly start turning the bottle, the cork will slowly start coming out. After Puro is uncorked, we wait for 1-2 seconds with keeping the bottle under the water so that the sediments have time to exit the botte & Puro is ready to enjoy!

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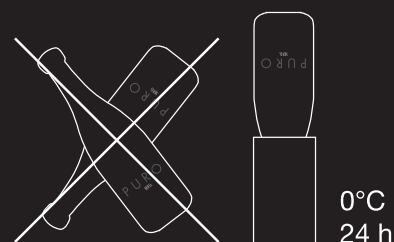
Puro se prične tam, kjer ostala peneča vina prenehajo z življenjem in se začno starati. Na glavo obrnjeni Puro živi večno, saj ga stalno prisotne kvasovke lahko dolga leta ohranjajo pri življenju. Žvepla je samo toliko, kot so ga naredile kvasovke. Na nosu je lepo zorjen, terciaren, a vseeno z obilico svežine. Suh, zelo homogen v ustih. Puro je kompleksna, dolga, odlična penina.

To je posebna penina, ki ni degožirana. Z drugimi besedami, kvasovke, ki so opravile sekundarno fermentacijo, so še v steklenici, kar da vinu posebno žlahten okus. Prav zaradi teh kvasovk moramo steklenico pred odprtjem imeti vsaj 24 ur obrnjeno na glavo na hladnem. Prav tako se tudi odpira, obrnjena "na glavo", vrat steklenice pa se potopi v vodo. Pritisk, ki je v steklenici, izrine usedlino-kvasovke iz steklenice, ki so se nabrale v vratu steklenice.

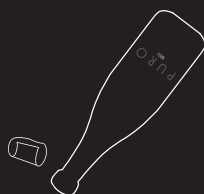
Vino je pridelano po načelih biološke pridelave. Značilna pozna trgatev ter ročno obiranje s kratko dobo med "trto" in vrenjem (fermentacijo). Tiho vretje se konča v lesenih sodih (barrique), kjer vino zori do konca na lastni usedlini, brez pretokov. Do stekleničenja nikoli ne uporabljamo žvepla ali drugih konzervansov. Po štirih letih zorenja v barrique sodih vino zaključi vse naravne procese in postane naravno stabilno ter pripravljeno na dolgo "življenje".

## KAKO ODPRETI VAŠ PURO:

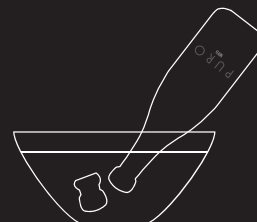
1. Ne pretresajte ali obračajte steklenice. Preden ga postrežete, naj Puro počiva obrnjen na glavo pri 0°C vsaj 24 ur. Tudi pri odpiranju steklenice jo morate držati obrnjeno na glavo.



2. Odstranite aluminijasto folijo in kovinsko mrežico.



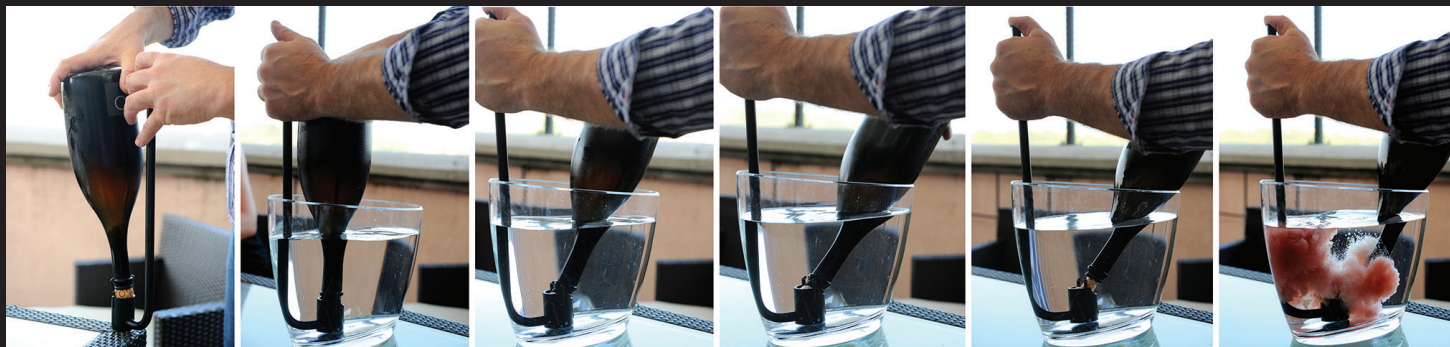
3. Potopite vrat steklenice v posodo s hladno vodo. Odmašite steklenico s počasnim rahljanjem zamaška. Ko je steklenica odmašena, pustite za dobro sekundo, da usedlina izteče v vodo.



4. Dvignite steklenico pokonci, nalijte v kozarce in uživajte v vašem Puru.



## ODPIRANJE PURA S PROFESIONALNIM ODPIRAČEM:



Za odpiranje Pura smo izumili tudi poseben kovinski odpirач, ki ga uporabljajo v restavracijah in vinotekah.