

SPECIAL WINE, SPECIAL UNCORKING

Optional Opening Procedure for Movia Puro

Photo: Ales decanting the Movia bottle in a glass bucket, so that you can see the sediment release upon opening. This is optional, simply decanting can be the best alternative.



NOTE: Here is an option for opening this special wine. The wine is shipped from the producer undisgorged, meaning the sediment (lees) remains from the grape is aged with the wine—the winemaker believes this is the soul of the wine and to filter it out long before its opening would lessen the integrity of the wine. To fully experience this wine as the winemaker intended, we recommend the procedure below. If you choose to open the sparkling wine in the same manner as a typical champagne bottle, the sediment will cloud the wine but it will remain safe to drink. The other alternative, and perhaps the easiest of the three, is to decant the wine using (best results are with a decanter filter).

1. Store the wine properly.

Keep the unopened bottle upside down at all times. This will move the sediment towards the neck of the bottle. The bottle should be kept upside down for at least one day before serving.

2. Prepare the bottle for opening.

Place the bottle (primarily the neck) upside down in ice for at least 20 minutes. The sediment will slowly freeze inside the bottle.

3. Fill a large bucket or bowl with water.

The preferred mediums are clear plastic or glass, since they allow others to view the process underwater.

4. Submerge the bottle neck in water.

Keeping the bottle upside down, remove the foil wrapper and wire cage. Use one hand to hold the base of the bottle so the neck is submerged in the bucket of water.

5. Disgorge the bottle underwater.

With your other hand, use a towel or rubber grip to remove the cork underwater. After the sediment plug is released, quickly remove the bottle from the water, lifting it to an upright position.
