



**MORFOZA SPARKLING WINE IS A TRIBUTE TO ARCHITECT DUŠAN SAMEC, GRANDSON OF JOSIP MURSA AND GRANDFATHER OF MAŠA SAMEC, OWNER OF THE MARO WINERY.**

*Created to commemorate the 100th anniversary of his birth (1925–2010), it was the first—and at the same time the anniversary—sparkling wine released by the MARO winery. It was named after one of his greatest passions: crystals. Their geometric structure inspired his 1975 research project Module and Proportion in Architecture, in which he developed his thought-provoking theories based on the natural laws of harmony.*

*In architecture and design, crystals and their structures have long served as a source of inspiration for contemporary forms. The name Morfoza (derived from the Greek word morphē, meaning form or shape) refers to the process of transformation, change of form, and metamorphosis. In geology, morphosis also describes the transformation of rocks and minerals over time.*

*Dušan Samec incorporated the mathematical and geometric principles found in minerals into his architectural work, most notably in his remarkable granite monument projects throughout Slovenia.*

*In architecture and urban planning, the concept of morphosis refers to the continuous transformation and evolution of spatial forms, architectural structures, and urban fabric. This principle accompanied Dušan Samec throughout every stage of his career as an independent architect, urban planner, designer, and researcher. His expertise extended far beyond aesthetics, consistently pursuing innovation, functionality, and enduring practical value. As a result, his architectural works and industrial design solutions remain progressive, functional, and relevant to this day. Dušan Samec left behind a rich and distinguished architectural legacy.*

**MARO MORFOZA SPARKLING WINE BRINGS TOGETHER ARCHITECTURE, MINERALOGY, AND THE PROCESS OF WINEMAKING, ITSELF THE RESULT OF A FASCINATING BIOLOGICAL AND CHEMICAL MORPHOSIS.**

*DMC  
26. 11. 2021*



**MARO** | K L E T C E L L A R  
Slovenia

**CELLAR MARO**  
Litmerk 44a  
2270 Ormož

Ljubljanska cesta 75  
3000 Celje

SLOVENIA, EU

T +386 40 870 980  
www.maro-wine.com  
masa.samec@maro-wine.com  
info@maro-wine.com



DESIGN / PHOTOGRAPHY Marko / Matija Marinšek, www.ma-ma.si  
SPARKLING WINE DESCRIPTION Radojko Pelengič, oenologist  
TRANSLATION Grens-Tim d. o. o.  
PRESS Grafika Gracer  
2026

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Slovenia



**MURSA** BUBBLY

SPARKLING WINE  
**MORFOZA**

MARO-WINE.COM

## MORFOZA SPARKLING WINE

MORFOZA SPARKLING WINE will captivate you from the first moment with its gentle and elegant presence, accompanied by a lively yet refined freshness typical of the best sparkling wines from cooler wine-growing regions. In a glass, its inviting and complex aromatic aroma unfolds, dominated by juicy notes of vineyard peach, complemented by the delicate sweetness of vanilla sponge cake. The bubbles are tiny and persistent, which further emphasises the sense of sophistication and purity of expression.

The taste of the sparkling wine continues its seductive story. The structure is delicate, yet full, with just the right amount of freshness and softness. The vanilla sponge cake is once more expressed in the background, this time even more rounded, with a nicely supported note of ripe pear, which adds juiciness and a fine finish to the sparkling wine. It all adds up to an exceptionally balanced aftertaste that lingers on the palate for a long time, inviting you to take the next sip.

### CULINARY ACCOMPANIMENT

Because of its tenderness, elegance and harmoniously intertwined fruity and sponge cake notes, this sparkling wine perfectly accompanies many dishes. It is excellent as an aperitif, especially together with light appetisers such as fresh goat cheese, white fish carpaccio, or fine prosciutto. With its aromatic breadth, it also beautifully rounds off dishes with poultry, lightly smoked fish, and pasta in a delicate cream sauce.

For a sweeter finish, it can be served with sponge cakes with vanilla cream or pears, where the fruity-sponge notes of the sparkling wine subtly combine with the dessert.

### SERVING

We recommend serving the sparkling wine at a temperature between 6 and 8 °C, in slightly open sparkling wine glasses, which allow the aromas to develop and emphasise its elegant structure.

METHODE CLASSIQUE  
BRUT NATURE  
0,375 L  
11,0 ABV



METHODE CLASSIQUE  
BRUT NATURE  
0,75 L  
11,0 ABV



## FOUR HUNDRED YEARS OF WINEMAKING TRADITION OF THE MURSA FAMILY

THE MARO WINE CELLAR represents the tradition of a renowned winemaking family from the 17th century. MAŠA SAMEC, descendant of the family ROOT MURSA, continues the tradition of winemaking while respecting the natural features of excellent vineyard positions, preserving original characteristics of the grape varieties and taking good care of the wine through the process of maturation in the wine cellar.

Vineyards are located in the eastern, sunny part of Slovenia, in the wine-growing district of the Štajerska region, at most beautiful positions of the Ljutomer-Ormož Hills, near the famous Jeruzalem, and are considered to be in the top 3% of the best vineyard locations in the world. The most favourable climatic conditions with more than 200 days of sunshine a year, cold nights and soil rich in minerals of the once Pannonian Sea, which curved around the current wine-growing hills as islands and deposited fertile, mineral-rich layer of soil – a mixture of sand and clay perfect for viticulture. All the vineyards are on steep slopes, covered with grass, which prevents soil erosion and facilitates vine cultivation.

Hand-picked grapes provide the highest quality basis for producing excellent wines.

MAŠA  
SAMEC,  
DESCENDANT  
OF THE FAMILY  
ROOT MURSA



MAŠA'S — RO — MARO  
OTS — WINE