

Malvazija Po mojen 2015



Grape variety: Malvazia Istriana
Category: dry wine
Wine growing area: Hrvatska Istra
Vineyard: Santa Lucia
Vineyard age: planted in 1962
Altitude of vineyard: 240
Vineyard orientation: southwest
Soil composition: flysch, limestone, clay
Harvested: manual
Vinification: manual grape selection. Cryo maceration 12-24 hours, pressing, fermentation.
Aging: 8 months in inox
Alcohol by volume: 14,6 %vol
Total acidity: 5,0 g/l
Unfermented sugar: 2,7 g/l
Bottle size: 0,75 l
Serving temperature: 10-12 °C

Tasting note

It displays deep golden colour with amber hues. On the nose it shows maturity and class. Not pronounced but fine. Quite floral, honeyed, with dried apricots and peaches quite marked as well. There is touch of caramel, yeast and butter well-knitted in the aroma. Dry on the palate, full bodied with moderate acidities and oily texture. As is the case with many fine wines, this Malvazija starts speaking more intensively when in mouth, conquering the palate and lasting very long. While in the mouth we discover a tasty salinity and the whole pack of aromas converges in one single and united sensation that keeps you busy for quite a while. A fine example of a matured Malvazija Istarska.

Food matching

Fish with creamy sauces, grilled Saint-Jacques, mushroom risotto, pasta with rich sauces and many, many other, mainly warm dishes.

Aging potential

Ready to drink now. Will remain to top condition till 2025.