

SVINJON 2020



Grape variety: Sauvignon Blanc
Category: dry white wines
Wine-growing area: West Istria, Croatia
Vineyard: Vale
Vineyard age: 13 years
Altitude of vineyard: 200 m
Vineyard orientation: south
Soil composition: flysch, limestone, clay
Harvested: by hand
Vinification: manual grape selection, cryo maceration 12-24 h, pressing, fermentation
Aging: inox 8 months, 1 year in the bottle
Alcohol by volume: 13,5 %vol
Total acidity: 5,7 g/l
Unfermented sugar: 2,0 g/l
Bottle size: 0,75 l
Serving temperature: 10-12 °C

Tasting note:

It shows pale golden colour. It is significantly deeper compared to previous editions, which is to say that style has changed. Svinjon used to be an aperitif style wine released very early. This edition from 2020 shows riper, fuller style. Medium intense on the nose, displays a lovely maturity. Aromatic profile consist of gooseberry, a bit of smoke and flint with a touch of butter and elderflower. Before finishing the glass, give it a bit of time – it will show you even more fruity notes!

It is dry on the palate, medium bodied with a creamy texture and rather high levels of freshness for an Istrian white. The character intensity on the palate ascends in a well-defined crescendo till it reaches a forte. In a word, a new style that makes perfect sense and is filling a stylistic gap between winery's bestseller young Malvazija and inox aged Selekcija Malvazija.

Food matching

This one will go perfectly with a fish or lobster.

Ageing potential

In a perfect shape, but be assured it will last at least 3-4 year, or even more.