

JRE MALVAZIJA 2019



Grape variety: Istrian Malvasia

Category: dry white wines

Wine growing area: West Istria, Croatia

Vineyard: Santa Lucia

Vineyard age: JRE vines planted on April 18th, 2016.

Altitude of vineyard : 240 m

Vineyard orientation: south, southwest

Soil composition: flish, limestone, clay

Harvested: manually

Vinification: manual selection of the best grapes

Aging: Macerated for 2 days (21.-22.09.2019.) at 15°C. Fermented in 5000 lit.

Cask from Slavonian and French oak with the inner cooling system. Final fermentation in inox. Racking from the gross lees on 09.11.2019. Resting on fine lees till 15.05.2020.

Alcohol by volume: 14,0% vol

Total acidity: 5,2 g/l

Unfermented sugar: 2,2 g/l

Bottle size: 0,75l

Serving temperature: 10-12°C

Tasting note

JRE Malvazija 2019 shows medium golden colour and some viscosity. Medium intense and nicely developed on the nose. Honey, gingerbread, touch of vanilla and caramel. Yes, it is a bit oak aged, and it is not hiding it, but oak aromas are integrated with craft. Fine, warm, complex, persistent.

Dry on the palate with plenty of texture and fuller body though never gives an impression of being warm. Acidity is moderate, well balanced.

Aroma profile on the palate seems to be more a different story compared to nose. Oak is gone, freshness and focus are there. Delicate? Oh, yes! Should you swirl it in the mouth, it will give you pleasurable sensations. There is plenty of tension on the palate making it a wonderful food friendly wine. It is a palate, where it truly excels! Very good indeed!

Don't give it to big glass as delicacy might disappear. A wine with true Istrian character and poise. It delivers long, attractive finish.

Food matching

This is a perfect gastronomic wine being able to pair with diverse number of dishes. With its salinity, and clear-cut finish, it is a perfect match with grilled fish, grilled scallops, grilled shrimps, roasted chicken, pasta with truffles ...

Ageing potential

Fully mature. Best to drink from 2023 to 2030, i.e.. for another five to eight years at least.