

Akacia 2016



Grape variety: Istrian Malvasia
Category: dry white wines
Wine-growing area: West Istria, Croatia
Vineyard: single vineyard Santa Lucia
Vineyard age: planted in 1962
Altitude of vineyard: 240 m
Vineyard orientation: southwest
Soil composition: flysch, limestone rocks, clay
Harvested: by hand
Vinification: manual grape selection, cryo maceration 5-6 days, pressing, fermentation
Aging: 8 months in acacia barrique barrique.
Maturation in inox until bottling
Maturation in bottles: since autumn 2018
Alcohol content: 13,0 %vol
Total acidity: 5,4 g/l
Unfermented sugar: 2,1 g/l
Bottle size: 0,75 l
Serving temperature: 12-13 °C

Winemakers note

It displays deeper golden colour with slightly amber hues. Quite intense, aromatic on the nose showing maturity, complexity and finesse. Maturity notes such as gingerbread, honey and a bit of butter are working hand in hand with youthful, primary notes such as lemon, oranges and white flowers. There is a certain freshness and lift on the nose. Dry on the palate, medium to full bodied with acidities being on the higher side. The oily texture also brings some phenolic quality. There is a nice complexity and intensity giving a mouthful wine with a nice tension and salinity. With a long, tasty finish.

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 (2022 to 2028).