

## MALVAZIJA 2023



Grape variety: Istrian Malvazija  
Category: dry white wines  
Wine-growing area: West Istria, Croatia  
Vineyard: Vale, Santa Lucia, Contarini  
Vineyard age: 17 – 62 years  
Altitude of vineyard: 200-240 m  
Vineyard orientation: south, southwest  
Soil composition: flysch, limestone, clay  
Harvested: by hand  
Vinification: manual grape selection, cryo maceration 12-24 h, pressing, fermentation  
Aging: inox 7 months  
Alcohol by volume: 13,5 %vol  
Total acidity: 5,3 g/l  
Unfermented sugar: 2,3 g/l  
Bottle size: 0,75 l  
Serving temperature: 10-12 °C

### Tasting note:

Malvazija 2023 (Malvazija Istriana 100%) shows bright, pale lemon colour with golden hues. youthful on the nose, it is presenting hers varietal character on the first smell. There is a certain freshness indicative for the very vintage, combined with floral, grapey nose, showing direction and focus. Fine aromas of continental fruits, orange blossom, pears, lemons.

It is very dry on the palate with crisp acidities. There is a touch of refined oily texture. Wine is medium bodied, with a nice warmth. At overall it possesses very fine aroma and intensity, the later revealing some additional varietal typicity in the direction of apricots. Already after the first sip, Malvazija 2023 leaves a very long finish, nice, fruity and, as always, salty, almost juicy, which all makes it a fine example of the 2023 vintage Malvazija Istarska.

### Food matching

This is a very food friendly wine. It is no brainer with local, Istrian seafood, white fish, and risotto. It will also go nicely with poultry and lightly spiced Asian dishes or even paella.

### Ageing potential

Best to drink when young but will easily give pleasure two or three years after its release.