



JRE MALVAZIJA 2021

Grape variety: malvazija istriana

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 3 days (23-24-25.09.2020.) 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 17.11.2020. Resting on fine lees till 21.04.2021.

Alcohol by volume: 13,5 % vol

Total acidity: 5,3 g/l

Unfermented sugar: 2,9 g/l

Bottle size: 0,75 l

Serving temperature: 10-12 °C

Tasting note:

Malvazija JRE 2021 displays a medium-deep golden color. It is neither shy nor obvious on the nose, slowly revealing itself layer by layer. The fruit ripeness and subtle richness are noticeable, with hints of ripe peach, melon, and even some tropical fruits, reflecting its warm origin. Lemon and floral notes provide gentle support, accompanied by a touch of butter.

Dry and fuller-bodied, it pleasantly coats the mouth with an oily texture and moderate acidity. As with the 2020 vintage, the nose suggests a bigger, fuller wine; however, on the palate, it is dense and concentrated, revealing notes of stone fruits and flinty nuances. With time, additional layers emerge on the palate. Very nicely structured and elegant, with slight tension and a touch of “nervosité.” Closer in style to 2019 than 2020, it is in perfect condition (summer 2025), with plenty of primary fruit still dominating its character. We aim to keep it balanced and food-friendly, and this is precisely what the Malvazija JRE 2021 delivers.

Food pairing

This is a perfect gastronomic wine, capable of pairing with a wide variety of dishes. With its restrained character, it complements most fish or white meat-based dishes, particularly when grilled. Excellent with grilled fish, scallops, shrimp, roasted chicken, or pasta with truffles.

Aging potential

Fully mature. Best enjoyed between 2025 and 2032.