



MALVAZIJA 2025

Grape variety: malvazija istriana

Category: dry, white, still wines

Wine growing area: West Istria, Croatia

Vineyard: Valle, Santa Lucia, Contarini

Vineyard age: 8 – 64 godina

Altitude of vineyard: 200-240 m

Vineyard orientation: south, southwest

Soil composition: flysch, limestone, clay

Vinification: cryo maceration 12-24 h, pressing, fermentation and aging in stainless steel tanks

Aging: inox 7 months

Alcohol by volume: 13,0 %vol

Total acidity: 5,4 g/l

Unfermented sugar: 2,3 g/l

Bottle size: 0,75 l / 1,5 l / 3 l

Serving temperature: 10-12 °C

Tasting note

Malvazija 2025 shows a bright, pale lemon color with plenty of tiny carbon dioxide bubbles. The nose is youthful, clean and precise, with medium intensity and nice layering. With notes of ripe grapefruit, lime, orange blossom, apricot, a hint of dried Mediterranean herbs, and subtle spiciness. Bold, yet not showy.

On the palate, it is dry, fresh, and vibrant, its youth being its greatest virtue. As every year, this is an early release, showing plenty of intensity and appeal. Medium-bodied with well-balanced acidity, the flavours are vibrant, refreshing and nicely layered. There is a lot of energy on the palate, leading to a long, saline and mouth-watering finish.

We believe we have produced yet another confident expression of malvazija istriana, one that will bring joy whether savored on its own or paired with food.

Food matching

Generally speaking, this malvazija istriana is a very friendly food wine where food matching is easy to find. 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 enjoyed young, but it will continue to offer pleasure for two to three years after release.

Drink between 2026 and 2029.