



VINAKOPER



MALVAZIJA (MALVASIA)

IZBRANE LEGE

Wine grape variety: Malvasia

Vintage: 2015

Sugar content: Dry

Grape harvest: Hand-picked from the beginning until the middle of September

Winemaking: Wine-must is in contact with the skin of berries for a shorter period of time. Fermentation in stainless steel vats at a temperature of 14 to 18°C is controlled. Three months of 'sur lie' follows and then maturing in stainless steel vats. Biological deacidification is only partially performed.

Appellation: Wine-growing Primorska region, wine-growing region of Slovenian Istria

Location: Debeli rtič, Labor, Sečovelje

Soil type: Fyisch, marl, sandy marl soil

Description of the wine:

Colour: A golden yellow colour with gentle bright green shades.

Aroma: A clean intensive aroma with the scent of tropical fruit and almond is intertwined with gentle tasting notes of acacia tree flowers.

Taste: Intense fruit with playful acidity and a pleasant softness live harmoniously within this wine, which finishes with the distinct taste of bitter almonds.

Ability to age: over 3 years

Food and wine pairing recommendation: This is certainly a wine which cannot be missing on a table with sea food, vegetables, poultry, and risottos with lighter sauces.

Serving temperature: 10–12°C

Safrá 2015. EXPOVINIS 2016, São Paulo 14 a 16/06/2016.