

Malvazija Anno Domini 2017

Malvazija Anno Domini is the essence of the Motovun terroir. It is a complex and matured wine with a long aging potential. The grapes come from our oldest vineyards in ratio depending on a particular year, the amount of rainfall and the average temperature. Aging in older big wooden barrels, aromatically neutral, it develops its varietal characteristics and the stamp of terroir. It is a wine with remarkable longevity, suitable for wine collectors and true appreciators of the noble nature of aged wines.

Description:

Deep yellow-green colour with a golden reflection. Intense and complex on the nose with primary aromas of Malvasia like ripe peach combined with ripe autumn fruit, pear and quince, and hints of spice in the background. The palate is characterized by a tingling minerality and the same ripe fruitiness as on the nose. In the mouth it is lively, opulent and intense, with depth and stimulating acidity, it has a persistent, long finish with mineral salinity, and an attractively opulent aftertaste. The potential for aging and additional development is five to ten years after the harvest.

Assortment and ratio

Malvasia Istriana 100%

Vineyard area

Istra, Motovun

Vineyard name

Turkovo and Motovun

Ground type

Flysch 70%, clay 30% (Turkovo), white soil with a large share of clay and a smaller percentage of flysch (Motovun)

Vineyard age

Planted in 1946 (Turkovo) and 1962 (Motovun)

Altitude

330 m (Turkovo), 170 m (Motovun)

Yields

5.5 tons per hectare

Harvest type

By hand

Vinification

Maceration along with fermentation on wild yeast in stainless steel tank for 15 days on the temperature from 15 to 18 ° C, followed by pressing, with the end of fermentation in a large 2,000-litre oak barrel

Maturation

1 year (12 months) on fine lees with occasional stirring in an old 2,000-litre oak barrel

Maturation in the bottle

1 year (12 months)

Analytical data

Alcohol 13%