Malvazija istarska 2025

Istrian Malvasia is released under our Tradition line, which speaks volumes about the importance we attribute to this wine. Our goal is for wine lovers to fully understand what Istrian Malvasia is after just one sip – a harmony of varietal character and the influence of this corner of the world, our Istria.

Istria is the northernmost Mediterranean coast – a place that enjoys both warmth and freshness. The same can be said of our fresh Malvasia, which reflects both its varietal identity and its regional character. It is adorned with delicate floral notes layered over fresh fruit aromas of apple and peach. On the palate, a pleasant, mild bitterness and persistent freshness round out the experience, prolonging the finish. What makes our fresh Malvasia particularly personal and unique is its floral expression, more pronounced than in most other fresh Malvasias.

Year: 2025

The wine shows a ripe lemon-yellow hue, a color often associated with youthful wines of good ripeness. On the nose, it retains its striking floral quality, now leaning toward almond blossom. The refreshing first impression brings green apple, followed by the scent of sliced peach, grapefruit, and melon. The initial palate reveals a rich fruit sweetness – it's incredibly juicy. That impression is then lifted by freshness, which carries citrus and invigorating notes through to a familiar and recognizable finish marked by the gentle bitterness of young almonds. This Malvasia shows ideal harmony between freshness, structure, persistence, and fruit aromas. It's a perfect match for any spring or summer dish.

Description:

Clear greenish-yellow color, pronounced aroma and taste with a lot of freshness and intensity. Smell characterized by fresh fruitiness, with an emphasis on vineyard peach and lime with yellow and green stone fruit in the background. The taste is characterized by pleasant minerality, medium body, depth and long duration. Its first impression is freshness, then a varietal sweetness appears in the middle, and on the finish followed by citrus fruits mixed with mineral saltiness and a pleasantly bitter note.



Technical data:

Assortment and ratio: Istrian Malvazija 100%
Vineyard area: Istra, Motovun
Vineyard name: Kaldir, Šubijent, Brkač
Ground type: Flysch, clay, limestone
Vineyard age: Planted between 2000 and 2012
Altitude: From 140 to 400 m
Yields: 6,5 tons per hectare
Harvest type: By hand
Vinification: Grape selection, pressing followed by fermentation in stainless steel tank at the temperature of 15 to 16 °C
Maturation: 6 months on fine lees in stainless steel tank
Maturation in the bottle: One month
Analytical data: Alcohol 13%, total acidity 5,6 g, residual sugar 1,7 g, pH 3,32

Gastronomic recommendation:

Ideal with traditional Istrian pasta with light white meat or vegetables, white fish in soups or brodetto, shrimp risottos, grilled chicken wings, or baked pasta with cheese.