

MALVAZIJA

Grape varieties: 100% Malvazija istrska

Winemaking process: Hand harvest of biodynamic cultivated grapes. Short maceration of crushed grapes, pressing and must decantation. Spontaneous fermentation with natural yeast present on the grapes. Spontaneous malolactic fermentation. Maturation of the wine on the lees in stainless steel. Bottling without filtration according to biodynamic calendar with minimal sulphur addition.

Wine description: light, sunny yellow and lively colour. Distinguished by its complex nose. Aromas of white flowers, peach, citruses, dried grass, spices, crushed rock. A full-body and distinct mineral taste. High complexity and smoothness.

Recommended serving temperature: 6 -11 °C

Vintage on the market: 2021

Date of bottling: 11.8.2022

Number of bottles: 8900 bottles

Alcohol: 13,89 % vol.

Sugar residual: 1,2 g/l

Total acidity: 4,30 g/l

Volatile acidity: 0,44 g/l

Free SO₂: 12mg/l

Total SO₂: 51mg/l

PH: 3,70

Certification: Organic and Biodynamic - Demeter

Packing : case 6 or 12 bottles x 0,75l



GUERRILLA
vina/wines