

MALVAZIJA

Grape varieties: 100% Malvazija istrska

Winemaking process: Hand harvest of biodynamic cultivated grapes. Pressing and must decantation. Spontaneous fermentation with natural yeast present on the grapes. Six months maturation of the wine on the lees in stainless steel. Bottling according to biodynamic calenda

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

Recommended serving temperature: 6 -11 °C

Vintage: 2023

Date of bottling: 24.7.2024

Number of bottles: 13330

Alcohol: 12,04 % vol.

Sugar residual: 0,3 g/l

Total acidity: 5,80 g/l

Volatile acidity: 0,26 g/l

Free SO₂: 13mg/l

Total SO₂: 69mg/l

PH:3,48

Certification: Organic and Biodynamic - Demeter

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



GUERRILLA
vina/wines