

MALVAZIJA SELECTION

Foto: www.bottleshooters.eu

Grape variety: 100% Malvazija

Winemaking process: Manual harvesting of biodynamic grown grapes sorted in the vineyard. Two week maceration of the grape mash and spontaneous fermentation with own yeast. Mild pressing and one-year maturation of the wine in a big traditional old acacia 20hl barrel in which the process of malolactic fermentation takes place. The wine matures on its own lees for one and half year. Bottling with a minimal addition of sulphur and without filtration.

Opis vina: The color is golden yellow. The bouquet is very intense, fine. On the nose we recognize aromas of ripe fruit, apricot, pear, white peach, Mediterranean spices, dried fruit, dried flowers, honey. An elegant full-bodied wine. With a pleasant freshness, soft, harmonic and rounded. Distinctly mineral.



Recommended serving temperature: 9-12 °C

Vintage on the market: 2020

Date of bottling: 24.6.2022

Number of bottles: 2600

Alcohol: 14,66 % vol.

Sugar residual: 1,0 g/l

Total acidity: 6,40 g/l

Volatile acidity: 0,45 g/l

Free SO₂: 7 mg/l

Total SO₂: 40 mg/l

PH:3,85

Certification: Organic and Biodynamic - Demeter

Packing : case 6 x 0,75l

EAN bottle: 3830038579868

EAN box: 3830038579660

GUERRILLA
vina/wines