

MATOŠEVIĆ

WINES OF ISTRIA

„ALBA“ 2014. Istrian Malvasia



TECHNICAL DATA:

Production: 55 000 bottles

Content: 750ml

Alcohol content: 12,5% by volume

Total acidity: 6,4g/l

Total extract: 22,3g/l

WINEMAKING: Wine is a blend of different vineyards, grapes of distinct structure. Wine is fermented in stainless steel vats, without skin contact, using methods of quick grape processing, controlled fermentation and ageing on fine lees until January. Blending of single vineyard vats takes place in March. The wine is ready for the market in May-June. This wine has unusual longevity for its style.

TASTING NOTES: Alba is a fresh and elegant wine of fine structure, savoury, of attractive fruit aromas, pronounced minerality, with a hint of bitter almond aftertaste. Ageing in the bottle brings more herbal and floral notes to the fore. Crisp, dry, tight and clean. Mostly because of its minerality and bitter almond aftertaste, this wine became successful in gastronomy, as well as an easy drinking event wine. Typical Istrian wine.

VARIETAL COMPOSITION: 100% Istrian Malvasia

VINEYARDS: Western Istrian wine region, Buje area.

SERVING SUGESTIONS: Serve at 12°C