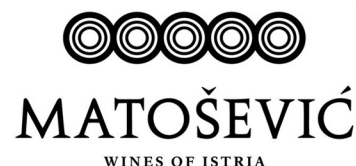


`Alba Antiqua` Malvazija Istarska 2012
Istria, Croatia



Grape Varieties	100% Malvasia Istriana
Winemaker	Ivica Matošević and Saša Topolovec
Closure	Natural Cork
ABV	13%
Residual Sugar	2.6g/L
Acidity	5.8g/L
Wine pH	3.36
Bottle Sizes	75cl

PRODUCER

Described by Steven Spurrier as "Croatia's best winemaker", Ivica Matošević has established himself as a force of nature in the country's burgeoning wine industry. His incredible family story explains the turbulent history of the last 100 years, explaining that "my grandfather was born in Austria, my father in Italy, I was born in Yugoslavia and my daughter was born in Croatia. We were all born in the same house." His unbridled passion, which led him to divert his career from a PhD in agriculture, to winemaking, is reflected in his wines, which are exuberant, fresh and true to their nature. Ivica is widely recognised as one of the leaders of the quality revolution amongst his peers and was instrumental in setting up the Istrian appellation and establishing the wildly popular annual wine fair which takes place there to promote the wines. We believe that Ivica's view on his personal journey is reflected in his wine: "[I am a] better man today, more honest and common, more natural and more savage, all due to changes in my life circumstances."

VINEYARDS

Vineyards are located at 250-300 metres above sea level on limestone, marlstone and sandstone soils. The area is characterised by a Mediterranean climate, with mild and rainy winters followed by dry, hot summers. It is Matošević's goal to slowly cut off the use of any chemicals, by using minimal pesticides and no herbicides. Instead, mechanical cultivation inside the rows is applied as well as mulching between the rows.

VINTAGE

The 2012 vintage was very sunny and dry, which produced reduced yields of fully ripe and healthy grapes. The grapes were harvested on 15th September.

VINIFICATION

The grapes are manually sorted before crushing and destemming. A 15-hour maceration is followed by gentle pressing. The juice is then fermented and aged for 12 months on the lees in acacia barrels, with periodical lees stirring. The wine saw partial malolactic fermentation and was aged in bottle for 12 months.

TASTING NOTES

The wine is a straw yellow colour. The nose is floral and fruity, with spicy aromas. On the palate, this wine is dry with balancing acidity and a rich body. Acacia flowers and acacia honey flavours are complemented by clean minerality.