

Gašper,  
**Malvazija 2024**  
Goriška Brda, Slovenia

**GASPER**  
WINE OF SLOVENIA



Grape Varieties	<b>100% Malvasia Istriana</b>
Winemaker	<b>Darinko Ribolica</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>1.5g/L</b>
Acidity	<b>4.99g/L</b>
Wine pH	<b>3.28</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

Gašper is located in Goriška Brda, which makes up the two thirds of Collio stretching into Slovenia from Friuli-Venezia Giulia in north-eastern Italy. Goriška Brda has a climate ideally suited to viticulture, with its proximity to both the Adriatic Sea and the Alps providing dry, warm summers with cooling breezes during the crucial ripening period. The Gašper wine estate is a joint venture between a local cooperative and the Čarman family, who have been in the wine and hospitality business for over 50 years. At the helm of the cellar is Darinko Ribolica, a respected oenologist from Goriška Brda. He uses Slovenia's local varieties, deeply rooted in Germanic, Slavic and Roman cultural influences, to create wines in a modern, fresh style.

## VINEYARDS

The Gašper vineyards are between 20 and 35 years old, and characterised by 'opoka' marl soil and excellent sun exposure on terraced, hillside rows. There is also the benefit of altitude, ranging from 80-200 metres above sea level, which helps the grapes retain acidity and aromatics. Vines are single Guyot trained and planted at a density of 4,000 to 5,000 per hectare. All picking is carried out by cooperative partners, family members and friends, which allows for a careful selection of fruit that enhances the quality of the final wine.

## VINTAGE

The 2024 vintage presented significant challenges in the Goriška Brda region, provoking the need for careful vineyard management. Nonetheless, the harvested grapes presented an elegant and aromatic profile, with a pronounced minerality and freshness.

## VINIFICATION

The fruit was pressed in a pneumatic press, followed by fermentation and maturation in stainless-steel tanks at controlled temperatures of 14°C. No malolactic fermentation took place in order to preserve the freshness and fruit character of the grapes. The wine was aged on its lees for one year prior to bottling.

## TASTING NOTES

This wine is golden in colour with youthful hues. Intense aromas of tropical fruit and grapefruit are complemented by floral notes of acacia. The palate is fruity and pleasantly soft, with distinct almond flavours that continue on the finish. This unique variety is known for being taut and zesty, but also slightly honeyed in character.

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