

Štekar Malvazija

(Goriška Brda ZGP)

Malvazija (Malvasia)



The Malvazija is a uniquely beautiful wine from this estate, full of character and style from the diverse Malvasia (locally Malvazija) grape. After a hand-harvesting from the young Pročno vineyard, and about 48 hours with skin contact, the must goes through fermentation and one year of aging in 400L acacia barrels in order to give extra structure and to aid in bringing out the floral components of the grape. The finished wine is intense on the nose, with beautiful fruit tones, robust herbal quality, and even hints of acacia flower. It is fresh while very full-bodied, harmonious in alcohol and acidity, and overall very balanced and wonderful for drinking solo, or around a feast of charcuterie and cheeses. *Bon Vivant*

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