

Matošević, `Alba` Malvazija Istarska 2019

Istria, Croatia



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. This is due to his unbridled passion, which led him to divert his career from a PhD in agriculture, to winemaking. This passion is reflected both in his wines, which are exuberant, fresh and true to their nature, and in what he has achieved for the reputation of Croatian wine. Widely recognised as one of the leaders of the quality revolution amongst his peers, he 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

The vineyards are located in the Istria wine region 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. The vines are between 15 to 30 years of age and harvesting is done by hand. Minimal pesticides and no herbicides are used and organic practices are followed in the vineyards.

VINTAGE

Following a large harvest in 2018, yields in Istria were slightly lower than usual in 2019, but quality was high. Rainy conditions in June resulted in a lot of vegetative growth and the canopies needed to be thinned. The grapes underwent a problem-free ripening process during the mild, sunny summer and were harvested with good concentration of flavour balanced by a vibrant acidity.

VINIFICATION

After manual sorting and destemming, the grapes were gently pressed in a pneumatic press to yield a very clear juice. This was left to settle and was then fermented in stainless-steel vats. Grapes from specific vineyard plots were fermented separately with their indigenous yeasts. Following fermentation, the wine was aged on its fine lees until January to develop complexity. Blending of single-vineyard vats took place in late January and the wine was bottled in February. This wine saw no oak or malolactic fermentation in order to preserve the bright varietal aromas.

TASTING NOTES

Pale lemon in colour. The wine is bursting with aromas of elderflower, acacia, lime zest, quince, pear, apricot and ripe nectarine. An incredibly crisp acidity balances the concentration of flavours beautifully. It has a medium body and a long finish, marked by lovely minerality.

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| Grape Varieties | 100% Malvasia Istriana |
| Winemaker | Ivica Matošević and Saša Topolovec |
| Closure | Double Disk |
| ABV | 12.5% |
| Residual Sugar | 2.2g/L |
| Acidity | 4.9g/L |
| Wine pH | 3.51 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian, Practising Organic, Vegan |