

Malvasia Fresh 2018

The white label indicates fresh Guštin wines. The grapes are harvested when they reach normal maturity. We do not macerate it in the cellar. The wine is then matured for one year in inox barrels on its fine lees with stirring and minimal addition of sulfur. The wine is then bottled and stored in the cellar for a further minimum of 6 months before the sale.

Guštin wines retain their freshness and acquire the personal stamp of a master.

Wine:	Malvasia
Year:	2018
Composition:	100% Malvasia
Al. vol. %:	13%
Sugar:	Dry
Produced in:	ZGP Vipava Valley
Location:	Biljenski griči
Terrain (soil):	Marl, Argil flysch
Altitude:	70 m
Average age of the vineyard:	20 years
Mode of cultivating:	Casarsa
Use of herbicides in the vineyard:	No
Number of vines / ha:	2,500
Harvest per vine:	2.5 kg
Harvest time:	The first week of September
Harvesting:	Manually into boxes
Fermentation:	Spontaneous, without added yeast
Maceration:	No
Sulfurization:	Minimal
Filling:	0.75 l
Packaging:	6 bottles/ carton

