

Malvasia mature Prestige 2016

Mature prestigious "**Prestige**" Guštin wines are marked with a black label. The grapes are harvested when they are fully ripe, with already brown pips and stalks. We grind and macerate it in the cellar for five days. The wine is then matured in oak barrique barrels for a year on its fine lees, stirred with minimal addition of sulfur. Before bottling, the wine matures for another year in inox barrels. The wine is stored in the cellar for a further minimum of 9 months before the sale.

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

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| Wine: | Malvasia |
| Year: | 2016 |
| 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: | Single bio |
| Use of herbicides in the vineyard: | No |
| Number of vines / ha: | 4,000 terraces |
| Harvest per vine: | 1.5 kg |
| Harvest time: | Mid-September |
| Harvesting: | Manually into boxes |
| Fermentation: | Spontaneous, without added yeast |
| Maceration: | No |
| Sulfurization: | Minimal |
| Filling: | 0.75 l |
| Packaging: | 6 bottles/ carton |

