

Malvasia mature Prestige 2017

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.

Wine:	Malvasia
Year:	2017
Composition:	100 % Malvasia
Al. vol. %:	14%
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

