



PRODUCER PROFILE

Estate owned by: Bruno Trapan
Winemaker: Bruno Trapan
Total acreage under vine: 30
Estate founded: 2004
Winery production: 60,000 Bottles
Region: Istria
Country: Croatia

Istrian Malvasija "Ponente"

WINE DESCRIPTION

This wine is made from 100% Istrian Malvasija grown in south Istria, in Šišan, which is vinified and aged in stainless steel then further refined for over two months in bottle. This wine is named for the Ponente wind, a cool wind that blows from the west through the vineyards.

TASTING NOTES

Straw-yellow in colour with subtle green highlights, this wine has a fresh and fruity bouquet with a hint of fresh herbs. On the palate, the wine is rich and full-bodied, with balanced acidity and a pleasant minerality. On the palate, it is pleasantly fresh with a lingering finish of white flowers.

FOOD PAIRING

Drink this wine as an aperitif or with steamed mussels, clams in white wine sauce, or with young Istrian prosciutto.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Cuf vineyard
Vineyard size:	15 acres
Soil composition:	Iron-rich and Calcareous Clay
Training method:	Guyot
Elevation:	180-200 feet
Vines/ acre:	2080
Yield/ acre:	2.8-3.2 tons
Exposure:	Northeastern
Year vineyard planted:	2005
Harvest time:	Mid-September
First vintage of this wine:	2007
Bottles produced of this wine:	25,000

WINEMAKING & AGING

Varietal composition:	100% Istrian Malvasija
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	55-59 °F
Maceration technique:	Pumpovers
Length of maceration:	1 days
Malolactic fermentation:	Partial - about 30%
Type of aging container:	Stainless steel tanks
Size of aging container:	20-30 hL
Length of aging before bottling:	8 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13.1 %
pH level:	3.4
Residual sugar:	1.9 g/L
Acidity:	5.2 g/L
Dry extract:	20.5 g/L

