



Stemberger Malvazija 2022

Sebastijan Stemberger's wines are characterized by their purity, elegance, minerality & freshness. Sebastijan makes his wines according to natural principles, and you can taste that. He considers Malvazija Istrica, the grape, as one of the two white grapes that are best suited to the terroir of the Karst.

This Malvazija is characterized by its nose of apple, grapefruit, pineapple, lime and lime blossoms. In the mouth these are complemented by herbal tea, almond & green apple. A long, mineral & fresh finish makes you long for another sip every time.

12.40 €

Winery	Sebastijan Stemberger
Country - Region	Slovenia, Karst
Winestyle	Orange
Grape Variety	Malvasija
Viticulture	Biodynamic
Winemaking	Natural. 7 days skin maceration
Maturation	12 months in acacia wood barrels.
Drinking window	2024-2027
Gastronomy	Plats de poissons plus consistants, volailles, fromages, charcuterie, viandes blanches,...
Volume (cl.)	75.0
Alcohol percentage	12.5