

Kozlović

Croatia - Istria - Buje



K O Z L O V I Ć

Ownership/Founders Kozlović Family

Start of Activity 1904

Vitiviniculture Organic

Hectares 31

Bottles produced 250.000

MALVAZIJA SELEKCIJA

100% Malvasia Istrana

Production area: Western Istria, Croatia, in the Vale, Santa Lucia, and Contarini vineyards

Terrain: fangoso, calcareo, argilla, a 200-240 metri s.l.m. con esposizione a sud, sud-ovest

Harvest: manual

Vinification: manual selection of the best grapes

Refinement: stainless steel for 12 months

Color: dorato medio con una brillantezza fine

Fragrance: Moderately intense and quite open. Dominant aromas of peach and apricot are complemented by a delicate floral note of acacia. Subtle hints of smoke, wet stone, and butter provide depth in the background, while the profile is purely fruity

Flavor: Dry, with low to moderate but well-balanced acidity. Full-bodied, with intense flavors that unfold like a slow and persistent explosion. It closely follows the aromatic profile, enriched by a touch of minerality and salinity. The finish is long, refined, and clean

Alcoholic Grade: 14% vol



In the heart of northern Istria, in the picturesque Vale Valley at the foot of Momjan, the Kozlović family has been cultivating vines since 1904, creating one of Croatia's most distinctive wineries. The fourth generation, led by Gianfranco and Antonella, runs the business with a contemporary vision, in keeping with Istrian tradition. The flysch soils (the "white earth") and the microclimate mitigated by the Adriatic Sea offer ideal conditions for native grape varieties such as Malvazija and Muškat Momjanski. The winery, inaugurated in 2012 and a symbol of sustainable architecture, reflects a production approach based on precision and respect for the terroir. Care for biodiversity, limited yields and clean vinification techniques result in vibrant, distinctly salty and elegant wines that are faithful expressions of the Istrian landscape and history.