

# 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

**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 grapes, cryomaceration for 12-24 hours, pressing, fermentation

**Refinement:** stainless steel for 7 months

**Color:** limone fresco con riflessi dorati

**Fragrance:** Floral and slightly spicy aroma, medium intensity, neither too subtle nor too intense. Notes of apricot, pear, cinnamon, lemon, and a slight hint of yeast can be detected. The aromas intertwine beautifully and harmoniously, creating a sense of unity

**Flavor:** dry, with a further increase in intensity that enriches the taste experience. It is medium-bodied, with lower acidity and offers a broad and warm aromatic palette. The finish is, as expected, long

**Alcoholic Grade:** 13.5% 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 Muškati 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.