



SAINTS HILLS

VINO SVETACA • WINE OF THE SAINTS

MALA NEVINA



Domaine	Saints Hills
Grower	Family Tolj
Village	Mid-west Istria, Croatia
Location	Radovani, southern exposure
Grape	70% Malvazija Istriana 30% Chardonnay
Age of Vines	Malvazija Istriana 14 years Chardonnay 14 years
Soil	Red limestone soil
Production methods	This wine is fermented in egg shaped concrete vats, and in big wooden vats 32hl. It is aged for 6-9 months in concrete and wood vats, and 10% in new French oak barriques.
TASTING NOTES	
Colour	Colour is very clear, straw yellow with golden nuances.
Nose	Mala Nevina is intensive and complex on the nose. The wine is characterized by citrus aromas such as lemon and lime, peach and some tropic fruit such as pineapple. It is very mineral and fresh, with secondary aromas of honey and nuts, herbs, mint and some white pepper.
Palate	This medium bodied wine is very creamy and of a very pleasant acidity. Palate is dominated by citrus aromas, green apple and peach
Length/finish	It has a very long lasting finish with elderberry flower aromas in aftertaste