

MUSCAT MOMIANO DRY 2022



Grape variety: Momiano Muscat
Category: dry wines
Wine-growing hills: West Istria, Croatia
Vineyard: Vale
Vineyard age: 16-41 years
Vineyard height above sea level: 200 m
Vineyard orientation: South
Soil composition: flysch, limestone rocks, clay
Picking: manual
Ageing: stainless steel
Aged in bottles: several months
Alcohol content: 12,0 % vol
Total acidity: 7,0 g/l
Unfermented sugar: 2,0 g/l
Bottle size: 0,75 l
Serving temperature: 10-12 °C

Tasting note

The colour is bright, pale golden. Quite intense on the nose. It shows a varied aroma of muscat grapes, cinnamon, white pepper, pineapple, and apricot. Seductive aromatic profile, approaching to the wine lover with a slow pace.

Bone-dry on the palate, very much like in harvests 2020 and 2021. Medium bodied. Flavour profile is varied with some green apples and lemons. Nice medium and long finish.

Food matching

One might ask himself what to do with a dry Muscat, but the experience shows, not unexpectedly, this is a lovely aperitif. Being dry and not too intense you can serve it with fish, especially blue fish, salads or as a summer "terrace" wine by glass. Try with not too spicy Asian foods such as curry. It will calm them nicely.

Potential for ageing

Best to drink now, while youthful, keeping its primary fruit aromas but it will bring pleasure for at least 2-3 more years. Drink from 2023-2025