

## Momjan muscat semi sweet 2023



Grape variety: Momjan Muscat PDO (Protected Designation of Origin)  
Category: semi-sweet white wines  
Wine-growing area: West Istria, Croatia  
Vineyard: Vale  
Vineyard age: 13-40 years  
Altitude of vineyard: 200 m  
Vineyard orientation: south  
Soil composition: flysch, grey rocks, clay  
Harvested: by hand  
Vinification: manual selection of grapes, cryo maceration 2-3 days, pressing, interrupted fermentation with cooling  
Aging: inox  
Alcohol content: 12,0 %vol  
Total acidity: 6,4 g/l  
Unfermented sugar: 33,9 g/l  
Bottle size: 0,5 l  
Serving temperature: 8 °C

### Winemakers note

The colour is clear, pale lemonish, showing a light onion hue, same as in 2022.

The nose is of medium intensity, youthful and aromatic. A well-defined muscat aroma which is not “in your face” but still dominant and well supported by a range of riper fruit aromas such as orange, peach, as well as floral notes. Truly a muscat!

It is medium sweet on the palate, with balanced acidity adding to its freshness and a slightly oily texture giving it a nice weight. Muscat aroma is still dominant on the palate, but there are myriads of other fruity notes as well. Medium bodied, with quite intense character and the aftertaste that is not lacking the length at all. This is a very nice and refreshing muscat that will go very good with varied food regardless of its sweetness. Just give it a chance, forget the stereotypes - it is a very drinkable wine.

### Food pairing

Perfect on its own at the end of the meal, or just open the bottle and enjoy it. Try also with fruit salads made of peaches, and other juicy yellow fruits or with ice cream.

### Ageing potential

Best to drink now, while youthful, keeping its primary fruit aromas. It will stay fresh for 2-3 more years. Drink from 2024-2026.