

Muškat San Salvatore 2022 –

This is the flagship of our winery and one of our two single vineyard wines. It is our most awarded wine with trophies and Platinum medals from the most prestigious international competitions like Decanter and IWC. We produce it using the so-called passito method. Grapes from the late harvest are further air-dried for three months, which makes the berries shrivel and concentrate their sugar and acid content, resulting in a complex and irresistibly attractive sweet nectar. Muškat San Salvatore is the type of dessert wine that can be stored for decades and its quality will only continue to grow. It is therefore meant to be a wine for special moments or as a gift on important occasions.

Description:

A dessert Muscat that is so sweet and thick that it can easily be matched with cakes. However, it is much better to pair it with aromatic hard goat 's cheese or blue cheese. It has the aromas of dried apricot, honey, dried flowers, orange jam. The colour is deep golden, almost amber. A very sweet, complex and multidimensional wine. On the palate it is sweet, thick and intense, not heavy at all, nicely balanced and with an exceptionally lingering finish. It can be stored for at least fifteen to twenty more years.

Assortment and ratio

White Muscat 100%

Vineyard area

Istria, Motovun

Vineyard name

San Salvatore

Ground type

Flysch

Vineyard age

Planted in 2000

Altitude

400 m

Yields

4 tons per hectare

Harvest type

By hand

Vinification

Natural air-drying of grapes in a covered open-air space for 3 months, followed by 10 to 15 days of maceration and fermentation on wild yeast, pressing and continued fermentation for a few months in stainless steel tank at the temperature of 10 to 13 ° C

Maturation

2.5 years (30 months) after fermentation in 225-litre oak barrel

Maturation in the bottle

1 year

Analytical data

Alcohol 12%, total acidity 7,4 g, residual sugar 172,5 g