

Following the world wine trends of dry wines of aromatic varieties, the increasingly popular Muscat Blanc a Petits Grains, locally known as Temjanika, finds its place in foreign markets.



Variety: Temjanika 100% **Alc**: 12% Total acid: 5.62 g/l **Ph**: 3.37 **Sugar:** 1.8 g/l **Annual production:** 113,000 L



TASTING NOTES

Aromatic profile: Lemon colour wine with green reflections, pronounced floral aroma of elderflower, acacia, followed with grape and lime notes.

Palate: Dry wine with medium-high acidity, light body with refreshing succulent citrusy flavors, harmonious with a medium floral finish.



FOOD PAIRING

Steamed vegetables, fresh salads Serving: 10-12°C

Nutrition/ Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy/ Energetska vrijednost	119 kcal/ 499 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	7.1 g



VINIFICATION

Harvest: Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C Type of vats: Stainless steel vats Method of maceration: Cold maceration in inertpneumatic presses for 4-6 hours Average temperature of fermentation:



12-13°C

CULTIVATION

Planted surface: 8 ha **Type of pruning:** Double Guyot **Density**: 4.000 vines/ha Geology: Volcanic and alluvial soil **Average age of the vines**: 15-25 years **Rainfall:** 350-400 l/m² • Sunny days: 170-200 days Harvesting period: End of August

Ingridients: Fermented natural grape juice, sulfites, potassium polyaspartate, yeast, enzymes, fining agents: bentonite (not present in the finished wine). Bottled in protective atmosphere. / Sastojci: Fermentirani prirodni sok od grožđa, **sulfiti**, kalijev poliaspartat, kvasac, enzimi, sredstva za bistrenje: bentonit (nije prisutan u gotovom vinu). Flaširano u kontroliranoj atmosferi.

Allergy Advice: For allergens, see ingredients in bold. / Savjeti za alergije: Za alergene, pogledajte sastojke u bold.