



Vina Franković

Muškat Luna d'Oro 2015

Luna d'Oro is a Muskat Momjanski made with a special method of dried grapes – passito. For this extraordinary wine we had a later harvest and then a selection of the most beautiful clusters which then went on a drying process on hay. After that wine was ageing in used barrique barrels. This wine has a golden amber color with the scent of candy and overripe fruit. It's cloying sweetness with a rich grape and dried fruit character gives incredible fullness of taste. Succulent caramel with a long finish and hints of walnuts makes this wine a real piece of art for everyone's palate.

Vineyard

Grape variety:	Muškat momjanski
Category:	Desert wine
Wine growing area:	West Istria, Croatia
Vineyard:	Momjan
Vineyard age and yield:	30 years, 0,8kg
Altitude of vineyard:	200-240m
Vineyard orientation:	South, southwest
Soil composition:	Flysch, limestone and clay
Harvested:	By hand

Cellar

Maceration:	3 days
Vinification:	Selected and dried grapes on hay for 3 months, maceration, pressing, fermentation in barrique barrels
Aging:	24 months in used barrique barrels of french oak, further aging 12 months in bottle

Other

Alcohol by volume:	14,0 vol %
Unfermented sugar:	160 g/l
Ph:	3,47
Total acidity:	6,5 g/l
Bottle size:	0,375 l
Serving temperature:	14-16 °C
