

Temjanika 2006



Produced from carefully selected Temjanika grapes (Muscat de Frontignan). A complex Muscat with a light yellow color and with an intensive nose of sweet marzipan, pineapple, zesty citrus fruits, elder flower, with a hint of cloves. This wine is full-bodied, with a harmonized acidity and long aftertaste.

You can drink this wine now or cellar it up to 2 years. Serve it as a starter, chilled at 08-10°C, or with all kinds of goat and blue cheese, Asiatic food and fruits.

The design of the label is based on a colorful aquarelle painted by our grandmother Zaga Malinkovska, selected according to wine's bouquet.

Bottled: May, 2007

AWARDS:

- Muscates du Monde 2007, Chaintre, France, Silver Medal
- Vinoskop 2007 Skopje, Gold