



Wines of Illyria Plavac Mali

(Plah-vatz Mah-lee)

Top Quality, Dry, Red Wine The Original Zinandel

Grape varieties: Plavac Mali; thick skin with color only in the skin of the fruit.

Vine: 10 years old

Origin: Bosnia-Herzegovina

Wine maker:

Production: Hand harvest. Cold maceration for 48 hours at 50 F, Fermentation at 77 F – 83 F; Extended maceration for 16 days. Aging 2.5 years in 225L Slavonian oak barrels plus six months in a bottle.

Soil: mix of brown soil, red soil and lime with 70 % lime rocks

Color: deep dark red, almost black

Nose: pronounced, lasting and very complex;

Palate: Aromas of plums, figs and almonds, Mediterranean herbs and spices. Aged in oak barrels, aromas are further refined with wood scents.

Food Pairing: exhibits softness, drink-ability and complexity and pairs well with red meats and spicy dishes.

Serving : 65° F

Alcohol content: 12.87 %

Cellar potential: 10 years

Acidity G/L: 5.17

Residual sugar G/L: 3.0

Packaging: UPC 860062000246, 12 x 750ML, 56 cases to a palate; 14 cases per inner.

Case Size: H13 x W12 x L10; Case weight 37 LB;

Suggested Retail Price: \$21.49

