



Wines of Illyria

Stone Cuvée

2019

Premium Quality, Dry, White Wine



Grape varieties: Zilavka (Zhe-luv-kah) 90% and Bena (Ben-nah) 10%; thick skin

Vine: 20 - 40 years old

Origin: Bosnia-Herzegovina, Kameni 500 m above the sea level

Wine maker: Tihomir Prusina, <http://hercegovinavino.com//en/vinarija>

Production: Hand harvest. Cold fermentation at 60 F. Aging in stainless steel. **Soil:** Mix of brown soil, red soil and lime with 70 % lime rocks

Color: bright yellowish green

Nose: Clean and refreshing, showing elegance and flavors of green apples, lychee and honey, scents of chamomile and verbena with a slight mineral tone.

Palate: The ripe, warm flavors of apricot, star fruit and a hint of anise are coddled by juicy acidity, fine minerality and a long herbal and nutty-toned finish.

Food Pairing: To savor with white meat dishes and all sorts of seafood. Perfect companion to pizza or fried food dipped in honey mustard sauce. Indira's favorite: roasted scallops on a bed of pesto or fresh oysters.

Serving : 50 - 54° F

Alcohol content: 13.3 %

Cellar potential: 6 years

Acidity G/L: 5.25 ; **Residual sugar G/L:** 2.2

Packaging: UPC 860062000260, 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: \$20.49