



Wines of Illyria Vranac

(Vrah-natz)

Premium Quality, Dry, Red Wine



Grape varieties: Vranac, medium thick skin, color only in the skin of the fruit

Origin: Bosnia-Herzegovina

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

Production: Hand harvest. Cold maceration for 24 hours at 50 F, Fermentation at 77 F – 83 F; Extended maceration for 12 days. Aging 2.5 years in 225L Slavonian oak barrels plus six months in a bottle.

Soil: Mix of sand, red soil and lime on 75 m above the sea level.

Color: Deep dark red, almost black

Nose: Fresh acidity and discreet fruitiness;

Palate: Soft currant and elderberry flavors are accompanied by an undertone of rose hip. An elegant minerality with notes of plum, blackberry and a pinch of saltiness.

Food Pairing: Pairs well with pasta, meat dishes, but can be savored as a cocktail wine.

Serving : 65° F; **Alcohol content:** 13.38%

Cellar potential: 10 years

Acidity G/L: 4.8 **Residual sugar G/L:** 3.6

Packaging: UPC 860062000222, 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: \$19.99

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