

WINES OF ILLYRIA

PLAVAC MALI



Deep red in color with brooding aromas of plums, fig, and almond. Flavors of sumac and wild oregano are framed by richer notes of dark cherry and vanilla.

Color: Red

Area of Production: Bosnia-Herzegovina

Varietals: 100% Plavac Mali

Soil: Brown soil, red soil, rocky limestone

Altitude: 75 m above sea level

Fermentation: Cold maceration for 48 hours, followed by maceration on the skins for 16 days

Aging: 30 months in 225L Slavonian oak barrels followed by 6 months in bottle prior to release