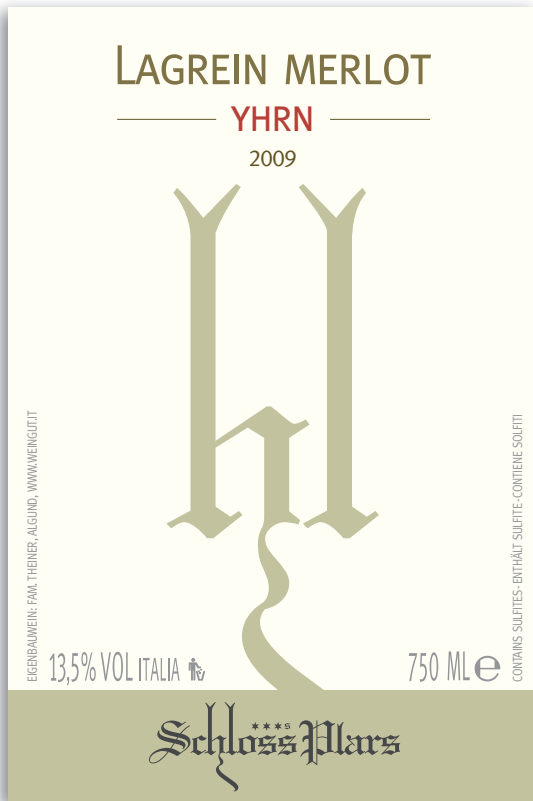


Cuvee Yhrn



<i>Vintage</i>	2009
<i>Grape variety</i>	60% Lagrein 40% Merlot
<i>Recommended dishes</i>	Best enjoyed with game, roast meats, dark meats and harder cheeses.
<i>Serving temperature</i>	18 - 20° C
<i>Site/climate/soil</i>	Algund, Plars, Schloss Plars
<i>Cultivation</i>	Guyot
<i>Yield</i>	60 dz/ha
<i>Vinification</i>	Fermentation in steel tank, finishing in oak barrels/barriques (French oak: Allier and Never) for 12 months
<i>Proof</i>	13.5% by volume
<i>Storage</i>	5-10 years

DESCRIPTION

The Cuvee has a ruby and dark pomegranate-red colour, with scents of violet, blackberry, fruits of the forest, roast aromas and chocolate, and is full and velvety in taste, with slightly bitter nuances.

Schloss Plars

Mitterplars 25 | I-39022 Lagundo
M info@schlossplars.com
I www.schlossplars.com