

CASTRA

Grape varieties: rebula, zelen, pinela

Vinification: Manual harvesting of biodynamic grown grapes. Short maceration, pressing and decanting of must. Spontaneous fermentation and malolactic. Second fermentation in bottle with addition of frozen must from the same fermentation instead of yeasts. Maturation in bottle for 36 months on own sediment. No addition of liqueur and sulphur at disgorgement.

Wine description: Golden yellow color with green, brilliant reflections. The effervescence is emphasized by very fine, intense and persistent grain bubbles. The scent is very intense, fine. A combination of aromas of citrus, peaches, Mediterranean spices, with a green aftertaste and bread crust. Elegant taste, freshness and minerality, with endless feelings of persistence and cleansing.



Recommended serving temperature: 4- 6 °C

Vintage on the market: 2016

Date of bottling: 23.6.2016

Number of bottles: 4500 bottles

Alcohol: 11,89 % vol.

Sugar residual: 2,2 g/l

Total acidity: 5,30 g/l

Volatile acidity: 0,34 g/l

Free SO₂: 9mg/l

Total SO₂: 33mg/l

PH: 3,12

Certification: Organic and Biodynamic - Demeter

Packing : case 6 or 12 bottles x 0,75l

GUERILA
vina/wines