

REBULA selection

Grape variety: Rebula

Winemaking process: Manual harvesting of biodynamic grown grapes sorted in the vineyard. Two week maceration of the grape mash and spontaneous fermentation with own yeast. Mild pressing and one-year maturation of the wine in a big traditional old acacia barrel in which the process of malolactic fermentation takes place. The wine matures on its own lees without flow for one year. Bottling with a minimal addition of sulphur and without filtration.

Wine description: The colour is golden yellow, cloudy. The bouquet is extremely complex. The wine combines the aromas of dried flowers, herbs and spices, mature and dried fruit and honey. A gentle, medium-bodied wine with just enough freshness. Highly mineral, harmonious and elegant.

Recommended serving temperature: 9-12 °C

Vintage on the market: 2018

Date of bottling: 28.1.2020

Number of bottles: 3400

Alcohol: 12,42 % vol.

Sugar residual: 1,2 g/l

Total acidity: 4,60 g/l

Volatile acidity: 0,49 g/l

Free SO₂: 24 mg/l

Total SO₂: 40 mg/l

PH:3,66

Certification: Organic and Biodynamic - Demeter

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



GUERRILLA
vina/wines