

ZELEN

Grape variety: Zelen

Winemaking process: Hand harvest of biodynamic cultivated grapes. Pressing and must decantation. Spontaneous fermentation with natural yeast present on the grapes. Six months maturation of the wine on the lees in stainless steel. Bottling without filtration according to biodynamic calendar.

Wine description: Light green colour with yellow hues, brilliant. Strongly expressed varietal characteristics. An aroma of Mediterranean herbs - bay, rosemary, thyme – combined with fruity and floral notes. A delicate, mineral wine with just the right balance of freshness and smoothness.

Recommended serving temperature: 9-12 °C

Vintage: 2023

Date of bottling: 7.3.2024

Number of bottles: 13733 bottles

Alcohol: 12,02 % vol.

Sugar residual: 0,2 g/l

Total acidity: 4,70 g/l

Volatile acidity: 0,37 g/l

Free SO₂: 23mg/l

Total SO₂: 71mg/l

PH:3,55

Certification: Organic and Biodynamic - Demeter

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



GUERRILLA
vina/wines