

ZELÉN

Grape variety: Zelen

Winemaking process: Hand harvest of biodynamic cultivated grapes. Short maceration of crushed grapes, pressing and must decantation. Spontaneous fermentation with natural yeast present on the grapes. Spontaneous malolactic fermentation. Six months maturation of the wine on the lees in stainless steel and concrete tanks. Bottling without filtration according to biodynamic calendar with minimal sulphur addition.

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 on the market: 2022

Date of bottling: 6.2.2023

Number of bottles: 11733 bottles

Alcohol: 10,87 % vol.

Sugar residual: 1,1 g/l

Total acidity: 5,30 g/l

Volatile acidity: 0,26 g/l

Free SO₂: 23mg/l

Total SO₂: 45mg/l

PH:3,17

Certification: Organic and Biodynamic - Demeter

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

GUERRILLA
vina/wines