

AMPHORA

Foto: www.bottleshooters.eu

Grape variety: 100% Rebula

Winemaking process: Late hand harvest of biodynamic cultivated grapes with selection of clusters in the vinyard. Six month maceration of crushed grapes in clay amphoras. Spontaneous fermentation with natural yeast already present on the grapes. Malolactic fermentation. Decanting of clear wine and another year maturation of the wine in clay amphoras. Bottling without filtration and minimal addition of sulphur.

Wine description: Deep ambra yellow colour. The nose is very complex. Aromas of dried flowers, herbs, mature and dried fruits, honey, and a balsamic touch. A rich full-bodied , mineral and elegant wine.



Recommended serving temperature: 16 - 18°C

Vintage on the market: 2020

Date of bottling: 27.5.2022

Number of bottles: 2800 bottles

Alcohol: 13,53 % vol.

Sugar residual: 1,0 g/l

Total acidity: 5,20 g/l

Volatile acidity: 1,0 g/l

Free SO₂: 7 mg/l

Total SO₂: 29 mg/l

PH:3,81

Certification: Organic and Biodynamic - Demeter

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

GUERRILLA
vina/wines