

CABERNET FRANC SELECTION

Grape varieties: 100% cabernet franc

Winemaking process: Hand harvest of biodynamic cultivated grapes. Four week maceration of crushed grapes, spontaneous fermentation with natural yeast present on the grapes and malolactic fermentation. One year maturation of the wine in traditional big old oak barrels. Bottling according to biodynamic calendar with minimal addition of sulphur without filtration.

Wine description: Intense garnet red colour. It displays varietal characteristics of Cabernet Franc. Very complex aroma and flavour of ripe plums, forest undergrowth, pepper, graphite. A rich, full body with an exceptionally long aftertaste and pleasant smoothness.



Recommended serving temperature: 15 - 18°C

Vintage on the market: 2021

Date of bottling: 18.5.2023

Number of bottles: 4066

Alcohol: 13,85 % vol.

Sugar residual: 1,0 g/l

Total acidity: 5,30 g/l

Volatile acidity: 0,71 g/l

Free SO₂: 16 mg/l

Total SO₂: 39 mg/l

PH:3,69

Certification: Organic and Biodynamic - Demeter

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

GUERILA
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