

## 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. Maturation of the wine in combination of traditional big and small 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: 2022

Date of bottling: 7.1.2024

Number of bottles: 4600

Alcohol: 14,5 % vol.

Sugar residual: 1,0 g/l

Total acidity: 5,30 g/l

Volatile acidity: 0,71 g/l

Free SO<sub>2</sub>: 16 mg/l

Total SO<sub>2</sub>: 39 mg/l

PH:3,69

Certification: Organic and Biodynamic - Demeter

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

**GUERILA**  
vina/wines