

## CASTRA ROSE

*Grape varieties:* Merlot, Cabernet

*Vinification:* Manual harvesting of biodynamic grown grapes. Short maceration, pressing and decanting of must. Spontaneous fermentation and malolactic. Classic method with second fermentation in bottle. Maturation on lees for 36 months. Disgorgement.

*Wine description:* cherry red colour, its brilliance is emphasized by exquisitely fine bubbles. The nose reveals strawberry, blackcurrant and cherry aroma, characteristic of the varieties that were used. Dry and full on the palate, very fruity, fresh and smooth.

Recommended serving temperature: 4- 6 °C



Vintage on the market: 2020

Date of bottling: 18.6.2024

Number of bottles: 4666

Alcohol: 12,43 % vol.

Sugar residual: 0,4 g/l

Total acidity: 5,40 g/l

Volatile acidity: 0,51 g/l

Free SO<sub>2</sub>: 13 mg/l

Total SO<sub>2</sub>: 33 mg/l

PH: 3,26

Certification: Organic and Biodynamic - Demeter

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

**GUERRILLA**  
vina/wines