

CASTRA ROSE

Grape varieties: Merlot, Cabernet

Vinification: Manual harvesting of biodynamic grown grapes. Short maceration, pressing and decanting of must. Spontaneous fermentation and malolactic. Second fermentation in bottle with addition of frozen must from the same fermentation instead of yeast. Maturation in bottle on own sediment. No addition of liqueur and sulphur at 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: 2018

Date of bottling: 18.6.2019

Number of bottles: 4666

Alcohol: 12,92 % vol.

Sugar residual: 1,0 g/l

Total acidity: 5,10 g/l

Volatile acidity: 0,40 g/l

Free SO₂: <5mg/l

Total SO₂: <10mg/l

PH: 3,29

Certification: Organic and Biodynamic - Demeter

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

GUERRILLA
vina/wines