

## CASTRA

*Grape varieties:* zelen, pinela

*Vinification:* Manual harvesting of biodynamic grown grapes. Short maceration, pressing and decanting of must. Spontaneous fermentation and malolactic. Second fermentation in bottle. Maturation in bottle on own sediment. No addition of liqueur at disgorgement.

*Wine description:* Golden yellow color with green, brilliant reflections. The effervescence is emphasized by very fine, intense and persistent grain bubbles. The scent is very intense, fine. A combination of aromas of citrus, peaches, Mediterranean spices, with a green aftertaste and bread crust. Vibrant taste, freshness and minerality, with endless feelings of persistence and elegance.

Recommended serving temperature: 4- 6 °C

Vintage on the market: 2020

Date of bottling: 10.6.2021

Number of bottles: 5000 bottles

Alcohol: 11,44 % vol.

Sugar residual: 1,0 g/l

Total acidity: 5,80 g/l

Volatile acidity: 0,33 g/l

Free SO<sub>2</sub>: 14mg/l

Total SO<sub>2</sub>: 28mg/l

PH: 3,23

Certification: Organic and Biodynamic - Demeter

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



**GUERILLA**  
vina/wines