

CASTRA Extra Brut

Grape varieties: pinela 85%, zelen 15%

Vinification: Manual harvesting of biodynamic grown grapes. Whole bunch 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

Edition: 14

Vintage: 2023

Tirage: 2024

Number of bottles: 3000 bottles

Alcohol: 11,88 % vol.

Sugar residual: 5,7 g/l

Total acidity: 7,66 g/l

Volatile acidity: 0,39 g/l

Free SO₂: 6 mg/l

Total SO₂: 29 mg/l

PH: 2,98

Certification: Organic and Biodynamic - Demeter

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



GUERRILA
vina/wines