PINELA

Grape variety: Pinela

Winemaking process: Hand harvest of biodynamic cultivated grapes. Pressing and must decantation. Spontaneous fermentation with natural yeast present on the grapes. Nine months maturation of the wine on fine lees in stainless steel. Bottling according to biodynamic calendar

Wine description: Light, sunny yellow and lively colour. Distinguished by its complex nose. Aromas of grapefruit, peach, citruses, dried flowers, wet limestone. A full-body and distinct minerality complete the balance of freshness and smoothness.

Recommended serving temperature: 9-12 °C

Vintage: 2024
Number of bottles: 6700
Alcohol: 13,26 % vol.
Sugar residual: 0,5 g/l
Total acidity: 5,41 g/l
Volatile acidity: 0,40 g/l
Free SO2: 32 mg/l
Total SO2: 79 mg/l
PH:3,34
Certification: Organic and Biodynamic - Demeter
Packing: case 6 or 12 bottles x 0,75l

GUERILA
vina/wines