

PINELA

Grape variety: Pinela

Winemaking process: Hand harvest of biodynamic cultivated grapes. Short maceration of crushed grapes, pressing and must decantation. Spontaneous fermentation with natural yeast present on the grapes. Spontaneous malolactic fermentation. Six months maturation of the wine on the lees in stainless steel and concrete tanks. Bottling without filtration according to biodynamic calendar with minimal sulphur addition.

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 on the market: 2022

Date of bottling: 7.2.2023

Number of bottles: 11600

Alcohol: 13,84 % vol.

Sugar residual: 1,2 g/l

Total acidity: 5,00 g/l

Volatile acidity: 0,20 g/l

Free SO₂: 24mg/l

Total SO₂: 44mg/l

PH:3,38

Certification: Organic and Biodynamic - Demeter

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



GUERRILLA
vina/wines