

REBULA selection

Grape variety: Rebula

Winemaking process: Manual harvesting of biodynamic grown grapes sorted in the vineyard. One week maceration of the grape mash and spontaneous fermentation with own yeast. Mild pressing and one-year maturation of the wine in a big traditional old barrel in which the process of malolactic fermentation takes place. The wine matures on its own lees for one year. Bottling with a minimal addition of sulphur and without filtration.

Wine description: The colour is golden yellow. The bouquet is extremely complex. The wine combines the aromas of dried flowers, herbs and spices, mature and dried fruit and honey. A gentle, medium-bodied wine with just enough freshness. Highly mineral, harmonious and elegant.



Recommended serving temperature: 9-12 °C

Vintage on the market: 2021

Date of bottling: 20.1.2023

Number of bottles: 3500

Alcohol: 12,30 % vol.

Sugar residual: 1,0 g/l

Total acidity: 4,70 g/l

Volatile acidity: 0,29 g/l

Free SO₂: 14 mg/l

Total SO₂: 45 mg/l

PH:3,57

Certification: Organic and Biodynamic - Demeter

Packing : case 6 x 0,75l

EAN bottle: 3830038579943

EAN box: 3830038579745

GUERRILLA
vina/wines