

## 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: 2022

Date of bottling: 13.3.2024

Number of bottles: 3400

Alcohol: 12,41 % vol.

Sugar residual: 0,2 g/l

Total acidity: 4,60 g/l

Volatile acidity: 0,69 g/l

Free SO<sub>2</sub>: 27 mg/l

Total SO<sub>2</sub>: 73 mg/l

PH:3,52

Certification: Organic and Biodynamic - Demeter

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



**GUERRILLA**  
vina/wines