

RETRO RED SELECTION

Grape varieties: merlot, cabrent franc, barbera

Winemaking process: Hand harvest of very ripe, biodynamic cultivated grapes for all varieties at same time. Four week maceration of crushed grapes, spontaneous fermentation with natural yeast already present on the grapes and malolactic fermentation. Two years maturation of the wine in traditional big old oak barrels. Bottling according to biodynamic calendar with minimal addition of sulphur without filtration.

Wine description: Intense garnet red colour. It displays varietal characteristics of all present varieties. Very complex aroma and flavour of ripe plums, forest undergrowth, pepper, graphite. A rich, soft, full body wine with an exceptionally long aftertaste and pleasing freshness.



Recommended serving temperature: 12 - 15°C

Vintage on the market: 2020

Date of bottling: 31.8.2022

Number of bottles: 8500 bottles

Alcohol: 14,62 % vol.

Sugar residual: 1,3 g/l

Total acidity: 5,60 g/l

Volatile acidity: 0,82 g/l

Free SO₂: 9 mg/l

Total SO₂: 29 mg/l

PH: 3,52

Certification: Organic and Biodynamic - Demeter

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

GUERRILLA
vina/wines