

## RETRO RED SELECTION

*Grape varieties:* merlot, cabernet franc, barbera

*Winemaking process:* Hand harvest of very ripe, biodynamic cultivated grapes. Long maceration of crushed grapes, spontaneous fermentation with natural yeast and malolactic fermentation. Two years maturation of the wine in traditional big and small 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: 2021

Date of bottling: 20.11.2024

Number of bottles: 6330 bottles

Alcohol: 14,50 % vol.

Sugar residual: 1,8 g/l

Total acidity: 5,80 g/l

Volatile acidity: 0,81 g/l

Free SO<sub>2</sub>: 10 mg/l

Total SO<sub>2</sub>: 30 mg/l

PH:3,58

Certification: Organic and Biodynamic - Demeter

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

**GUERRILLA**  
vina/wines