RETRO RED SELECTION

Grape varieties: merlot, cabernet franc, barbera

Winemaking process: Hand harvest of very rape, biodynamic cultivated grapes from vineyard Zavrh. 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: 2022
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 SO2: 10 mg/l
Total SO2: 30 mg/l
PH:3,58
Certification: Organic and Biodynamic - Demeter
Packing: case 6 or 12 bottles x 0,75l

GUERILA
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