

ROSE

Grape varieties: Merlot, Cabernet

Winemaking process: Hand harvest of biodynamic cultivated grapes. Four-hour maceration of crushed grapes, pressing and must decantation. Spontaneous fermentation with natural yeast present on the grapes. Spontaneous malolactic fermentation. Nine-month maturation of the wine on the lees in stainless steel tanks. Bottling according to biodynamic calendar with minimal sulphur addition and without filtration.

Wine description: A cherry red and brilliant colour. The nose shows strawberry, cherry and blackcurrant. Distinctly fruity, fresh and smooth. A structured wine, ideal for aperitives or matching with vegetable or fish food.

Recommended serving temperature: 6 - 11°C

Vintage on the market: 2021

Date of bottling: 23.9.2022

Number of bottles: 4933

Alcohol: 11,29 % vol.

Sugar residual: 2,6 g/l

Total acidity: 5,20 g/l

Volatile acidity: 0,38 g/l

Free SO₂: 27 mg/l

Total SO₂: 57 mg/l

PH: 3,25

Certification: Organic and Biodynamic - Demeter

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



GUERRILLA
vina/wines