

## CASTRA ROSE

*Grape varieties:* Merlot, Cabernet

*Vinification:* Manual harvesting of biodynamic grown grapes. Short maceration, pressing and decanting of must. Spontaneous fermentation and malolactic. Second fermentation in bottle with addition of frozen must from the same fermentation instead of yeast. Maturation in bottle for 36 months on own sediment. No addition of liqueur and sulphur at disgorgement.

*Wine description:* cherry red colour, its brilliance is emphasized by exquisitely fine bubbles. The nose reveals strawberry, blackcurrant and cherry aroma, characteristic of the varieties that were used. Dry and full on the palate, very fruity, fresh and smooth.



Recommended serving temperature: 4- 6 °C

Vintage on the market: 2017

Date of bottling: 23.6.2018

Number of bottles: 2600

Alcohol: 12,39 % vol.

Sugar residual: 4,8 g/l

Total acidity: 4,70 g/l

Volatile acidity: 0,40 g/l

Free SO<sub>2</sub>: 11mg/l

Total SO<sub>2</sub>: 41mg/l

PH: 3,21

Certification: Organic and Biodynamic - Demeter

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

**GUERILLA**  
vina/wines