

## REBULA extreme

*Grape variety:* Rebula

*Winemaking process:* Hand harvest of biodynamic cultivated grapes with selection of clusters in the vinyard. Forty-five days skin contact maceration of crushed grapes. Spontaneous fermentation with natural yeast present on the grapes. Malolactic fermentation. Pressing and two year maturation of the wine in traditional old oak barrels. Bottling without filtration with minimal addition of sulphur.

*Wine description:* Deep ambra yellow colour. The nose is very complex and rich. Aromas of dried flowers, herbs, mature and dried fruits, honey, and a balsamic touch. Strong tanic structure shows it is a vine for ageing. Rich full-bodied, mineral and elegant wine.

Recommended serving temperature: 16 - 18°C

Vintage on the market: 2016

Date of bottling: 5.1.2019

Number of bottles: 1420 bottles

Alcohol: 12,70 % vol.

Sugar residual: 2,2 g/l

Total acidity: 4,55 g/l

Volatile acidity: 0,62 g/l

Free SO<sub>2</sub>: 17 mg/l

Total SO<sub>2</sub>: 49 mg/l

PH:3,48

Certification: Organic and Biodynamic - Demeter

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



**GUERRILLA**  
vina/wines