Guerila, Cabernet Franc Selection, Vipava Valley, Slovenia, 2021

Product code: 2594

VITICULTURE

Cabernet Franc grown in vineyards at Zavrh at an altitude of 250 - 350 meters above the sea level on soils full of marine sedament. The vines face south and are planted on terraced vineyards and vines are around 8 years old. Vineyards are worked organically and since 2011 also biodynamically.

WINEMAKING

Hand harvest of biodynamically produced grapes. Four week maceration of crushed grapes, spontaneous fermentation with natural yeast already present on the grapes and malolactic fermentation. One year maturation of the wine in used oak barriques. Bottling according to Maria Thun moon calendar with minimal addition of sulphur.

TASTINGNOTE

Intense garnet red colour with ruby hues. It displays typical varietal characteristics of Cabernet Franc. Very complex aroma and flavour of dry plums, forest undergrowth, wild leather, tobacco and pepper. A rich, full body with an exceptionally long aftertaste and pleasing freshness.

FOOD MATCHING

Red and white meat, pasta, eggs and cheese.

AWARDS

SOMMELIER WINE AWARDS SWA GOLD BY BCB 2025

SOMMELIER WINE AWARDS SWA CRITICS' CHOICE BY BCB 2025

TECHNICAL DETAILS

Varieties:
Cabernet Franc 100%

Features:
Vegetarian
Vegan
Biodynamic
Organic

ABV:
14%

Closure:
Natural cork

Colour:
Red

Oak Ageing
Time: 15 Months
Type: 1000 Litre Slovenian Oak
% wine oaked: 100
% new oak: None

Style:
Still wine

Case Size:
6 x 75cl

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