



Guerila, Barbera Selection, Primorska, Slovenia, `2022`

Product code: `2593

VITICULTURE

Barbera grows on the top of the vineyards of Preske at an altitude of 400- 450 meters above the sea level and facing south on terraced vineyards. 12 year old vines are on flisch- marine sediments.

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 1000l old oak barrels. Bottling according to Maria Thun moon calendar with minimal addition of sulphur.

TASTINGNOTE

Intense garnet red colour with violet hues. It displays varietal characteristics of Barbera. Very complex aroma and flavour of ripe blackberries, forest undergrowth, plums, liquorice, graphite. A rich, full body with an exceptionally long aftertaste and pleasing freshness.

FOOD MATCHING

Red meat, mature cheeses, venison.



TECHNICAL DETAILS

Varieties:

Barbera 100%

Vegetarian
Vegan
Biodynamic
Organic

Features

ABV: 14%

Closure: Natural cork

Colour: Red

Oak Ageing

Time: 21 Months

Type: 2000 ltr Slovenian Oak

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 6 x 75cl

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