

# Guerila, Retro, Primorska, Slovenia, 2021

## Producer Profile

Zmago Petrič's family's winery is located in Vipavska Dolina and from the very beginning, they have worked organically and biodynamically, devoting their energies to local grape varieties and respecting the natural environment around them.

Concentrating on the varieties of Zelen and Pinela which are only grown in this region and nowhere else on the planet, they have built a genuinely unique proposition. Everything is hand-picked, naturally fermented and then bottled unfiltered with just a minimal sulphur addition, creating wines that are delicate, mineral and full of freshness.

## Viticulture

Viticulture procedures follow the biodynamic calendar and is simple, with the focus on allowing the plants to yield only what it can naturally produce, other than by addition of green manure, biodynamic compost and biodynamic pesticides. All grapes are hand picked.

## Winemaking

Fermented with their natural yeasts. Malolactic fermentation is also spontaneous, and the wines are bottled un-filtered with just minimal sulphur addition.

## Tasting Note

A lively golden yellow colour. An extremely complex bouquet, combining aromas of dried flowers such as chamomile, with herbs, ripened and dried fruits and honey. A gentle medium bodied wine on the palate, mineral like, harmonious, elegant and fresh.

## Food Matching

Seafood, fish and white meats.



Product code: 2404

### Technical Details

#### Varieties:

Zelen 25%  
Pinela 25%  
Others 50%



**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** Orange

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 9 Months

**Type:** 2000 Litre Slovenian Oak

**% wine oaked:** 100

**% new oak:** None