



Name: Guerila Rebula

Classification: Dry White wine

Varietals: 100% Pinela

Appellation: Ajdovščina, Vipavska Dolina (Vipava Valley), Slovenia

Annual Production: 11,600 bottles

Alcohol: 13.5%

Climate: Straddling between both Mediterranean and Alpine climates, the Vipava Valley experiences dry and hot summers with mild winters. It is one of the windiest regions of Slovenia, known for its strong north-east wind Burja that reaches speeds well above 100 km/h, with individual gusts up to 240 km/h.

Terrain: Vipava Valley is right on the border of Slovenia, just north of the Italian port city of Trieste. The area is made up of steep hills, where the continental climate of the Alps collides with the more moderate mild Mediterranean climate from the Adriatic. Vineyards are located on steep, karst mountain tops, where the temperature is cooler and the soil contains mineral-rich marl, which makes it incredibly helpful in drainage of rainfall. Good fertility of the soil is ensured by the marine sediment of flysch in alternating layers with sandstone. The Vipava wine region is considered to be one of the most desirable winegrowing regions in Slovenia. The sunny south slopes are a perfect location for cultivating vineyards.

Farming: Organic and Demeter certified biodynamic

Vinification: Hand harvest of biodynamic cultivated grapes. Short two day maceration of crushed grapes, pressing and must decantation. Spontaneous fermentation with natural yeast present on the grapes in both concrete vats and inox, followed by spontaneous malolactic fermentation. Six months maturation of the wine on the lees in stainless steel and concrete tanks. Bottling without filtration according to biodynamic calendar with minimal sulfur addition.

Tasting Notes: Light, sunny yellow and lively color. Distinguished by its complex nose of aromas of grapefruit, peach, dried flowers, and wet limestone the pallet is elegant with flavors of ripe white fruits, melon and minerality. Refreshing but refined body with distinct minerality to complete the balance of freshness and structure.

Winery: “My name is Zmagoslav Petrič. Guerila is the offspring of my ideas and dreams. I was born in 1956 in a peasant family. In the same year, my father Jožef received an award for reviving grapes from the old variety, Pinela. Coincidence or fate? Guerila wines are the fruit of hand-picked biodynamic grapes from our own vineyards. Harvesting and all of the work in the cellar takes place at the appropriate cosmic rhythms in accordance with the biodynamic calendar. Fermentations are exclusively spontaneous, and all wines also undergo spontaneous biological fermentation. They are bottled without filtration and with a minimal touch of sulfur just before bottling.