



**Name:** Guerila Retro Red

**Classification:** Dry skin contact wine

**Varietals:** Rebula, Zelen, Pinela, Malvazija (field blend – unfixed percentages)

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

**Annual Production:** 4,500 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:** Certified Organic and Demeter certified biodynamic.

**Vinification:** Manual harvest of vineyard selection biodynamically grown grapes sorted in the vineyard. All varieties are harvested and fermented at the same time, with a two-week maceration of the grape mash and spontaneous fermentation occurring with indigenous yeast. Mild pressing and one-year maturation of the wine in large traditional neutral oak barrels in which the process of malolactic fermentation takes place. The wine matures on its own lees without flow for one year. Bottling with minimal addition of sulphur without filtration.

**Tasting Notes:** Retro Selection is an ode to the traditional style of wine made in the Vipava Valley, where all varieties were planted mixed alongside each other on the steep vineyards, harvested together and then fermented together; Known locally as “Vipavec”.

The wine is golden yellow and lively, with an extremely full and complex bouquet, packed with aromatics of dried flowers, especially chamomile, herbs, with dried fruits and honey. The palate is gentle, with texture and exotic fruits, but still with fantastic freshness and high minerality, for a harmonious and elegant finish.

**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.