

Merlot Fresh 2017

The white label indicates fresh Guštin wines. The grapes are harvested when the pips are also ripe. We grind and macerate it in the cellar for five days. The wine is then matured for one year in inox barrels on its fine lees with stirring and minimal addition of sulfur. The wine is then bottled and stored in the cellar for a further 6 to 12 months before sale.

Guštin wines retain their freshness and acquire the personal stamp of a master.

Wine:	Merlot
Year:	2017
Composition:	100% merlot
Al. vol. %:	12%
Sugar:	Dry
Produced in:	ZGP Vipava Valley
Location:	Biljenski griči
Terrain (soil):	Marl, Argil flysch
Altitude:	70 m
Average age of the vineyard:	20 years
Mode of cultivating:	Casarsa
Use of herbicides in the vineyard:	No
Number of vines / ha:	2,500
Harvest per vine:	2.5 kg
Harvest time:	The second half of September
Harvesting:	Manually into boxes
Fermentation:	Spontaneous, without added yeast
Maceration:	5 days with grapes
Sulfurization:	Minimal
Filling:	0.75 l
Packaging:	6 bottles/ carton

