

## Rosé 2018

To make **rosé wine**, merlot grapes are harvested when ripe. It is then grinded and macerated in the cellar for one day to obtain a pleasant rosé color. It then matures in inox barrels on its fine lees for another year. We then bottle the wine and store it in the cellar, where it waits for sale for another 6 to 12 months before it is ready for our buyers.

Guštin wines preserve freshness and obtain a personal seal master.

<b>Wine:</b>	<b>Rosé</b>
<b>Year:</b>	2018
<b>Composition:</b>	80% merlot, 20% barbera
<b>Al. vol. %:</b>	12%
<b>Sugar:</b>	Dry
<b>Produced in:</b>	ZGP Vipava Valley
<b>Location:</b>	Biljenski griči
<b>Terrain (soil):</b>	Marl, Argil flysch
<b>Altitude:</b>	70 m
<b>Average age of the vineyard:</b>	25 years
<b>Mode of cultivating:</b>	Casarsa
<b>Use of herbicides in the vineyard:</b>	No
<b>Number of vines / ha:</b>	2,700 / ha
<b>Harvest per vine:</b>	2.5 kg
<b>Harvest time:</b>	The second half of September
<b>Harvesting:</b>	Manually into boxes
<b>Fermentation:</b>	Spontaneous, without added yeast
<b>Maceration:</b>	1 day
<b>Sulfurization:</b>	Minimal
<b>Filling:</b>	0.75 l
<b>Packaging:</b>	6 bottles/ carton

