



The Daily Drinker

2018 Pinela, Guerila

ref. GUER180 WIN19

Wine Variety: There's been insufficient DNA analysis on this ancient variety, Pinela, to find out who is correct, but both Friuli in Italy and Slovenia claim this grape as their own. Today it is mainly grown in the Veneto where, in the Colli Euganei west of Venice, it is used to produce still and sparkling wines, but in neither Italy nor Slovenia is it widely planted: there are but 300 acres of vines between them. The name Pinela arose from the small, compact bunches of grapes it produces, either from *pigna* - pine cone - or *pugno* - fist.

Wine Region: Wine was being produced in Slovenia in pre-Roman times and was continued through the Middle Ages by the church. Slovenia now has one of the highest per capita wine consumption figures in the world, although 10% of production is exported. Focus is very much on quality wine, with some regions - Primorska in particular - venturing into the realm of natural and orange wine.













Wine Producer: Owned by winemaker Zmago Petric since 2005, Guerila is one of only four wineries in Slovenia to be fully certified as biodynamic. The winery, based in Vipavska Dolina, focuses on local grapes Zelen and Pinela. The wines are naturally made and bottled without fining or filtration.

Single Bottle **£15.00**

member price: £13.50

Six Bottle Case **£90.00**

member price: £81.00

 Style: Dry White - rich	 Grape Variety: Pinella	 Producer: Guerila	 Serving Temperature: 10°C
 Alcohol Content: 13%	 Country: Slovenia	 Appellation: Vipava Valley	 Drink By: 2020
 Bottle Size: 75cl	 Region: Vipaska Dolina	 Colour: Still White	 Food: Asian/Spicy Cheese Chicken Pork Vegetables

Tasting Notes:

Really quite an intensely coloured wine: pale, positive gold in the glass. Aromas are southern and summery, of sunny stone fruit: peach and apricot, as well as some dried fruit. There's perhaps something floral about it, too (did I smell gladioli, Dame Edna?). Nutty, maybe, as well as earthy. Palate is dry, but rich, and offers flavours of stone fruit, spice and herbs. This is really quite an exotic thing of really good density, as well as a great deal of character. There's an almost pastille-like texture for a moment, then earth-textured structure arrives. There's a blast of almond flavour and then it grips with juicy intent: a squeeze of lively green orange acidity and an earth component. A long thing and a fascination, this.

#3wordtastingnote: peach, gladioli, almond

To buy this wine, go to www.thedailydrinker.co.uk
or call 01380 827291