



ŠTEKAR Emilio

REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2019	WINERY ESTABLISHED	1985
VARIETALS	100% Sauvignonasse (Tocai)	VINEYARD(S)	Estate vineyards
ALCOHOL	13.07%	AGE OF VINEYARD(S)	8-50 years old
FERMENTATION	225l oak 7 days skin contact	SOIL TYPE	Opoka (Marl)
AGING	9 months	ELEVATION	200-250 meters
BARREL TYPE/ YEARS IN USE	French oak 3 rd -9 th use	FARMING METHODS	Organic certified
FILTER/FINING	None	PRODUCTION	2,500 bottles
TOTAL SULFUR RS	35 mg/l 1 g/l		

In the heart of the Goriška Brda, in the picturesque village of Snežatno, the Štekar family nurtures and creates centuries-old traditions of winemaking

The Štekar family started with humble beginnings in the Goriška Brda zone of Slovenia back in 1985, when Roman Štekar began the winery alongside a small agriturismo. Today, his son Jure runs this lovely natural winery in the stunning hills of western Slovenia, being at least the 4th generation of winemakers but with family history dating back to the 1700's. Originally, they were farmers for a nearby cooperative until the cellar took form, and now they are dedicated to the best fruit they can grow; farming 11 hectares of vines nestled within another 22 hectares of cherry orchards and forest. In 2006, the winery received its organic certification, showing further their commitment to low-impact start-to-finish wine making which they have supported since the beginning. The vines are the most important factor that lead to the incredible depth of Jure's skin-fermented range, and are the only part of the process that ever sees any sulfite use, and the rest of the process is handling the perfect grapes in the most natural way possible. A wide range in types of woods and their sizes are the predominant vessels in the cellar for natural fermentations as well as aging for development. With no filtration or fining, the Štekar wines result as pure expressions of the local varieties with a soft and delicious approach, making for incredible natural skin-contact wines in the region that is possibly most famous for the category.

To pay respect to his great grandfather, Jure named the Emilio wine for him

The 2019 Štekar Emilio is a premier white for the Štekar family, and takes its name from Jure's great grandfather. Coming from a range of vineyards, this wine is a pure version of hand-harvested Sauvignonasse (used to be called Tocai) where it begins its natural fermentation in used barrels with 7 days of skin-contact. The wine continued through its fermentations and rested in the same barrels for 9 months before bottling with zero added sulfites for the entire process. Full and deep on the pallet with ripe fruit, herbs, and dynamic minerality, and the finish goes on for several minutes. Pair this wine on the dinner table with a plethora of cuisines, from brothy Asian-inspired dishes, to steak and potatoes.