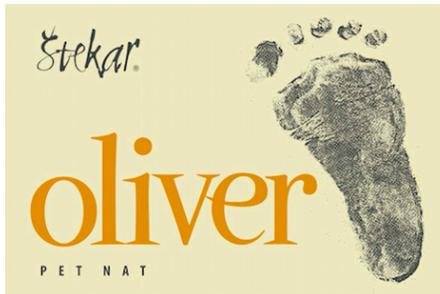


## ŠTEKAR Oliver Pet Nat



REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2021	WINERY ESTABLISHED	1985
VARIETALS	100% Rebula	VINEYARD(S)	Estate vineyards
ALCOHOL	12.7%	AGE OF VINEYARD(S)	10 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Opoka (Marl)
AGING	4 months	ELEVATION	200-250 meters
VESSEL	In bottle	FARMING METHODS	Organic
FILTER/FINING	None	PRODUCTION	2,000 bottles
TOTAL SULFUR	37 mg/l		
RS	6.5 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 4<sup>th</sup> 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.

*Oliver is Jure's second son (the footprint is real!)*

The *Oliver Pet-Nat* is part of the newest line of wine from Stekar. Carrying the name of Jure's second son Oliver, the wines are built for the fresher and more youthful palate. This ancient style of sparkling started with 100% Rebula from some of the younger estate vines, and came to the cellar, went straight to press, and started natural fermentation in stainless steel. Once the sugar level came down to about 16 g/l, the wine was bottled and capped and laid to rest for 3 to 4 months before release. Without a disgorgement, the finished wine is cloudy and mysterious. The aromas are of bread, brine, faint apricot, and lemon, all of which lead to an incredible and soft mouthfeel of bubbles, fruit, and verbena. A beautifully exciting sparkling wine that will accompany any occasion or meal.