



## MORUS 'Nigra'

REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2016	WINERY ESTABLISHED	2016
VARIETALS	50% Cabernet Sauvignon 50% Merlot	VINEYARD(S)	Estate vineyards
ALCOHOL	13.5%	AGE OF VINEYARD(S)	45 years old
FERMENTATION	French oak Indigenous yeasts	SOIL TYPE	Opoka (Marl)
AGING	20 months	ELEVATION	200-250 meters
BARREL TYPE/ YEARS IN USE	225L French Barrique Neutral	FARMING METHODS	Organic certified
FILTER/FINING	None	PRODUCTION	2,000 bottles
TOTAL SULFUR RS	27 mg/l 1.5 g/l		

***Jure Stekar (of Vina Stekar) has started a small side project with old vines from a different part of the Goriska Brda***

The *Morus* winery started with the 2016 harvest, after Janko Tomenic and Jure Stekar collaborated with some incredible old vines from Jankos property in the Goriska Brda. The concept is simple, make stunning natural wine from this amazing piece of land, which is home to 4 different grapes: Sivi Pinot, Sauvignonasse (Tokai), Merlot, and Cabernet Sauvignon. Jure makes the wines at his cellar, focusing on a very soft hand during the process, skin fermentations for the white wines, natural fermentations in old barrels, and aging in the same neutral vessels. He is not dogmatic about not using sulfur, but uses only minimal amounts depending on the vintage's needs. This side project of Jure's is offering some truly expressive and dynamic wines from a different exposure in the region, and it will be exciting to watch the wines develop as the project grows.

***Morus translates to the Mulberry tree, which is the image on the label; Nigra means black***

The 2016 *Morus 'Nigra'* comes from the small plot of vines that have started *Morus* side project of Jure Stekar. The equal split of Cabernet Sauvignon and Merlot comes into the cellar and naturally ferments together in old French barrique. After pressing, the wine continues through malolactic and stays in wood for 20 months, giving complexity and a smooth developed character to the wine. Only a small dose of sulfur was used before bottling, retaining as much natural life in the finished juice as possible. In the glass, there is an incredible aromatic character that combines the freshness of fruit, with dark brooding earthy qualities as well. On the palate, bright brambly fruit is lifted with lovely fresh acidity, and accompanies an array of herbs, floral tones, and subtle spices. The *Nigra* is a beautiful red that is easy to drink now, but also has the building blocks to last for many years to come.