



MORUS 'Virido'

REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2016	WINERY ESTABLISHED	2016
VARIETALS	100% Sauvignonasse (Tokai Friulano)	VINEYARD(S)	Estate vineyards
ALCOHOL	13%	AGE OF VINEYARD(S)	55 years old
FERMENTATION	French oak 7 days skin contact	SOIL TYPE	Opoka (Marl)
AGING	20 months	ELEVATION	200-250 meters
BARREL TYPE/ YEARS IN USE	500L French Tonneau Neutral	FARMING METHODS	Organic certified
FILTER/FINING	None	PRODUCTION	2,000 bottles
TOTAL SULFUR RS	79 mg/l .8 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; Virido means green

The 2016 *Morus 'Virido'* comes from a gorgeous small vineyard in Goriska Brda where only a few grapes are grown next to each other, and includes a plot of Sauvignonasse, which was formally Tokai Friulano before the laws changed. After harvest, the grapes remained with their skins for seven days in very old 500L French Tonneau before pressing and another 20 months in those same barrels. Only natural yeasts are relied upon for the fermentations, and only small bits of sulfur were added after malolactic finished, and just before bottling. The resulting wine has a lovely golden tone to its color, and smells of fresh apples, pears, almonds, and herbs. In the mouth, the texture is deep with fruit and hints of flowers, with balanced alcohol, ample acidity, and a long finish of toffee, Anjou pear, and persimmon.