

Štekar Cabernet Franc

(Goriška Brda ZGP)

Cabernet Franc



The Cabernet Franc comes from a small plot of fruit grown on the hillside very close to the winery and agriturismo. A hand harvest of this organically farmed fruit comes into the cellar for a natural fermentation in stainless steel. Once complete, the wine is placed into very neutral French Tonneau for nearly 16 months to go through malolactic fermentation, and to rest as well before being bottled. The final wine is not fined or filtered and is full of life and energy. This Cabernet Franc is not as typical 'lean and green' as some of the French examples, as the fruit and earthiness are a bit rounder and fuller. However, the character of the grape really shines through with an herbal and savory quality that is laced around dark berried fruit, plum, and soft wood spices, and finishes very long and pleasant.

Bon Vivant

Štekar Cabernet Franc

(Goriška Brda ZGP)

Cabernet Franc



The Cabernet Franc comes from a small plot of fruit grown on the hillside very close to the winery and agriturismo. A hand harvest of this organically farmed fruit comes into the cellar for a natural fermentation in stainless steel. Once complete, the wine is placed into very neutral French Tonneau for nearly 16 months to go through malolactic fermentation, and to rest as well before being bottled. The final wine is not fined or filtered and is full of life and energy. This Cabernet Franc is not as typical 'lean and green' as some of the French examples, as the fruit and earthiness are a bit rounder and fuller. However, the character of the grape really shines through with an herbal and savory quality that is laced around dark berried fruit, plum, and soft wood spices, and finishes very long and pleasant.

Bon Vivant

Štekar Cabernet Franc

(Goriška Brda ZGP)

Cabernet Franc



The Cabernet Franc comes from a small plot of fruit grown on the hillside very close to the winery and agriturismo. A hand harvest of this organically farmed fruit comes into the cellar for a natural fermentation in stainless steel. Once complete, the wine is placed into very neutral French Tonneau for nearly 16 months to go through malolactic fermentation, and to rest as well before being bottled. The final wine is not fined or filtered and is full of life and energy. This Cabernet Franc is not as typical 'lean and green' as some of the French examples, as the fruit and earthiness are a bit rounder and fuller. However, the character of the grape really shines through with an herbal and savory quality that is laced around dark berried fruit, plum, and soft wood spices, and finishes very long and pleasant.

Bon Vivant

Štekar Cabernet Franc

(Goriška Brda ZGP)

Cabernet Franc



The Cabernet Franc comes from a small plot of fruit grown on the hillside very close to the winery and agriturismo. A hand harvest of this organically farmed fruit comes into the cellar for a natural fermentation in stainless steel. Once complete, the wine is placed into very neutral French Tonneau for nearly 16 months to go through malolactic fermentation, and to rest as well before being bottled. The final wine is not fined or filtered and is full of life and energy. This Cabernet Franc is not as typical 'lean and green' as some of the French examples, as the fruit and earthiness are a bit rounder and fuller. However, the character of the grape really shines through with an herbal and savory quality that is laced around dark berried fruit, plum, and soft wood spices, and finishes very long and pleasant.

Bon Vivant

Štekar Cabernet Franc

(Goriška Brda ZGP)

Cabernet Franc



The Cabernet Franc comes from a small plot of fruit grown on the hillside very close to the winery and agriturismo. A hand harvest of this organically farmed fruit comes into the cellar for a natural fermentation in stainless steel. Once complete, the wine is placed into very neutral French Tonneau for nearly 16 months to go through malolactic fermentation, and to rest as well before being bottled. The final wine is not fined or filtered and is full of life and energy. This Cabernet Franc is not as typical 'lean and green' as some of the French examples, as the fruit and earthiness are a bit rounder and fuller. However, the character of the grape really shines through with an herbal and savory quality that is laced around dark berried fruit, plum, and soft wood spices, and finishes very long and pleasant.

Bon Vivant

Štekar Cabernet Franc

(Goriška Brda ZGP)

Cabernet Franc



The Cabernet Franc comes from a small plot of fruit grown on the hillside very close to the winery and agriturismo. A hand harvest of this organically farmed fruit comes into the cellar for a natural fermentation in stainless steel. Once complete, the wine is placed into very neutral French Tonneau for nearly 16 months to go through malolactic fermentation, and to rest as well before being bottled. The final wine is not fined or filtered and is full of life and energy. This Cabernet Franc is not as typical 'lean and green' as some of the French examples, as the fruit and earthiness are a bit rounder and fuller. However, the character of the grape really shines through with an herbal and savory quality that is laced around dark berried fruit, plum, and soft wood spices, and finishes very long and pleasant.

Bon Vivant