



ŠTEKAR Cabernet Franc

REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2017	WINERY ESTABLISHED	1985
VARIETALS	100% Cabernet Franc	VINEYARD(S)	Podčetrka Vineyards (estate fruit)
ALCOHOL	12.78%	AGE OF VINEYARD(S)	10-30 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Opoka (Marl)
AGING	16 months	ELEVATION	200-250 meters
BARREL TYPE/ YEARS IN USE	500L French oak Neutral barrels	FARMING METHODS	Organic certified
FILTER/FINING	None	PRODUCTION	2,200 bottles
TOTAL SULFUR RS	40 mg/l 1 g/l	HARVEST DATE	Beginning of October

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. With only a few hectares of vines, they were farmers for a nearby cooperative until they began to grow and have the means to start their own winery. Today, still small and dedicated to the best fruit they can grow; they farm 10 hectares of vines and produce 35,000 bottles in total. Combined with another 22 hectares of cherry orchards, as well as an agriturismo, Roman Štekar, and his son Jure, run this lovely natural winery in the stunning hills of western Slovenia. 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. Their use of neutral oak barrels, tiny amounts of SO₂, and pure expressions of the locally used varietals; proves to be working for them as they continue with their gorgeous winery in one of the most famous 'natural' wine regions of the world.

The Slovenian oak used at the estate is actually harvested from the property, cut and dried for years on the property, sent away to be turned into barrels, and brought back for aging the red wines at the property

The 2017 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 Cabernet Franc takes place typically around early October each year, and 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.