



ŠTEKAR Cabernet Sauvignon

REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2015	WINERY ESTABLISHED	1985
VARIETALS	100% Cabernet Sauvignon	VINEYARD(S)	Podčetrka Vineyards (estate fruit)
ALCOHOL	13%	AGE OF VINEYARD(S)	10-30 years old
FERMENTATION	500L oak barrels 25 day maceration	SOIL TYPE	Opoka (Marl)
AGING	24 months	ELEVATION	200-250 meters
BARREL TYPE/ YEARS IN USE	French, American, Slovenian / Used	FARMING METHODS	Organic certified
FILTER/FINING	None	PRODUCTION	4,000 bottles
TOTAL SULFUR RS	43 mg/l 1.1 g/l	HARVEST DATE	Late September

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 2015 Cabernet Sauvignon comes from a couple small 20-year-old average vineyards called Podčetrka, with beautifully sloped land and fruit that ripens perfectly. The grapes are hand-harvested in the morning time, and brought in for natural whole-cluster fermentation in 500L used oak barrels, and the wine then rests there for 2 years before bottling. A combination of French and American barrels is used, as well as Slovenian oak that actually comes from the estate's own forests. They cut the wood, age it outside for 6 years, and send it to be made into barrels for their wine, adding a truly unique and special characteristic to their finished wine. The color is a deep purple with hints of ruby, and brings on aromas of forest fruits, ripe plums, and spices. The palate is very balanced, with enticing tannins and ample acidity, and loaded with dark red and black fruit, pepper spice, vanilla and clove. The structure is gorgeous and the wine is very fit for richly braised meats, hard cheeses, and the grill.