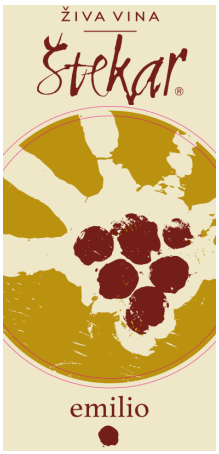
Bon Vivant Imports
435-654-3711
www.bonvivantimports.com



ŠTEKAR
Emilio

REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2018	WINERY ESTABLISHED	1985
VARIETALS	100% Sauvignonasse	VINEYARD(S)	Estate vineyards
ALCOHOL	12.5%	AGE OF VINEYARD(S)	8-50 years old
FERMENTATION	225l oak 14 days skin contact	SOIL TYPE	Opoka (Marl)
AGING	9 months	ELEVATION	200-250 meters
BARREL TYPE/ YEARS IN USE	French oak 3rd-9th use	FARMING METHODS	Organic certified
FILTER/FINING	None	PRODUCTION	4,000 bottles
TOTAL SULFUR RS	33mg/l 1 g/l		

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.

Three generations: Emilio, Roman, and now Jure
To pay respect to his grandfather, Jure makes the Emilio Cuvée for him

2018 Emilio is the premier white for the Štekar family, and takes its name from Jure's great grandfather. Coming from a range of vineyards, this wine is a pure version of hand-harvested Sauvignonasse (used to be called Tocai) where it begins its natural fermentation in used barrels with 14 days of skin-contact. The wine continued through its fermentations and rested in the same barrels for 9 months before bottling with zero added sulfites for the entire process. Full and deep on the pallet with ripe fruit, herbs, and dynamic minerality, and the finish goes on for several minutes. Pair this wine on the dinner table with a plethora of cuisines, from brothy Asian-inspired dishes, to steak and potatoes.