

## ŠTEKAR Filip Blanc



REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2016	WINERY ESTABLISHED	1985
VARIETALS	100% Rebula	VINEYARD(S)	Estate vineyards
ALCOHOL	13%	AGE OF VINEYARD(S)	6-50 years old
FERMENTATION	225L barrels 6 months skin contact	SOIL TYPE	Opoka (Marl)
AGING	20 months	ELEVATION	200-250 meters
BARREL TYPE/ YEARS IN USE	French oak Used	FARMING METHODS	Organic certified
FILTER/FINING	None	PRODUCTION	1,500 bottles
TOTAL SULFUR RS	43 mg/l 1.5 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 SO<sub>2</sub>, 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.

***Rebula (Slovenia) = Ribolla Gialla (Italy)***

The 2016 Filip Blanc comes from only the Rebula grape, which is native to this small little wine region of the world. It is planted on the famous local Opoka (marl) soils of the area, and was pulled from the vines by hand, and brought immediately into the cellar. A natural fermentation in old French oak barrique took place with the skins still in contact with the must for 6-months time, before pressing and continuing its aging process in the same wood barrels for an additional 20 months. Without filtering or fining, the resulting wine is remarkably complex and full of texture, weight, and balance. From the time the Rebula spent with the skins, the aromatics are loaded with ripe fruits, white floral notes, and an enticing natural earthy nuance that 'orange' wines can often boast. The palate is extremely long, balancing its undeniable weight with a lifted fresh tone of bright acidity from the grape, with earth, flowers, and fruit to accompany it all along the way. This top white from Stekar is enjoyable now, but will only continue to develop in nuance and grace as the next few years pass.