

ŠTEKAR Filip Red



REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2015	WINERY ESTABLISHED	1985
VARIETALS	50% Cabernet Franc 50% Merlot	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	26 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	55 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 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.

Filip is the name of Jure Stekar's first born son

The 2015 Filip Red comes from a 50/50 blend of the estates top Merlot and Cabernet Franc. The grapes are 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 26 months with occasional racking. Without filtering or fining, the finished wine is remarkably complex and full of texture, weight, and balance. The driven fruit and spice from the Cabernet Franc shines through with brightness and acidity to complement the dynamic and a bit lush texture of the Merlot. Loads of brambly fruit, soft earth, and some pyrazinal character show through on the nose and pallet, and build up to a long and satisfying finish. This top red from Stekar is enjoyable now, but will only continue to develop in nuance and grace as the next few years pass.