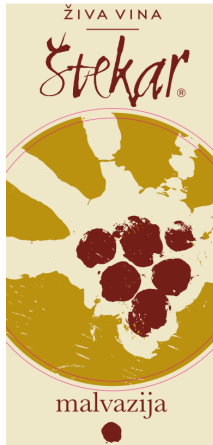


ŠTEKAR Malvazija



REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2018	WINERY ESTABLISHED	1985
VARIETALS	100% Malvasija	VINEYARD(S)	Pročno
ALCOHOL	13.19%	AGE OF VINEYARD(S)	3-6 years
FERMENTATION	400L barrels 14 days skin contact	SOIL TYPE	Opoka (Marl)
AGING	9 months	ELEVATION	200-250 meters
BARREL TYPE/ YEARS IN USE	Acacia wood Used	FARMING METHODS	Organic
FILTER/FINING	None	PRODUCTION	7,000 bottles
TOTAL SULFUR RS	38 mg/l 2.6 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.

The Malvasija and Rebula are the only grapes Jure uses Acacia barrel for fermentation and aging with, in order to accentuate the dynamic florality of the varietals, in combination with extended skin contact

2018 Malvasija is a uniquely beautiful wine from this estate, full of character and style from the diverse Malvasia (locally Malvazija) grape. After a hand-harvesting from the young Pročno vineyard, and 14 days with skin contact, the must goes through fermentation and 9 months of aging in used 400L acacia barrels in order to give extra structure and to aid in bringing out the floral components of the grape. There was no added sulfites used for the entire vinification process, and the finished wine is intense on the nose, with beautiful fruit tones, robust herbal quality, and even hints of acacia flower. It is fresh while very full-bodied, harmonious in alcohol and acidity, and overall very balanced and wonderful for drinking solo, or around a feast of charcuterie and cheeses.