

## ŠTEKAR Oliver Malvazija



REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2023	WINERY ESTABLISHED	1985
VARIETALS	100% Malvazija	VINEYARD(S)	Estate vineyards
ALCOHOL	12.5%	AGE OF VINEYARD(S)	10 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Opoka (Marl)
AGING	10 months	ELEVATION	200-250 meters
VESSEL	Used 500 liter oak	FARMING METHODS	Organic
FILTER/FINING	None	PRODUCTION	6,000 bottles
TOTAL SULFUR RS	63 mg/l .2 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, when Roman Štekar began the winery alongside a small agriturismo. Today, his son Jure runs this lovely natural winery in the stunning hills of western Slovenia, being at least the 4<sup>th</sup> generation of winemakers but with family history dating back to the 1700's. Originally, they were farmers for a nearby cooperative until the cellar took form, and now they are dedicated to the best fruit they can grow; farming 11 hectares of vines nestled within another 22 hectares of cherry orchards and forest. 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. The vines are the most important factor that lead to the incredible depth of Jure's skin-fermented range, and are the only part of the process that ever sees any sulfite use, and the rest of the process is handling the perfect grapes in the most natural way possible. A wide range in types of woods and their sizes are the predominant vessels in the cellar for natural fermentations as well as aging for development. With no filtration or fining, the Štekar wines result as pure expressions of the local varieties with a soft and delicious approach, making for incredible natural skin-contact wines in the region that is possibly most famous for the category.

*Oliver is Jure's second son (the footprint is real!)*

The *Oliver Malvazija* is Stekar's fresh side of the grape, focusing on the explosive character contained within the grape's skins, versus incorporating the nuance that the skins add, like found in Jure's other ranges. Once in the cellar, the grapes are pressed gently and the juice is placed in steel tanks for a natural fermentation before aging. Once complete, the wine is moved to 500-liter old oak barrels to age for about 10 months before being bottled, unfiltered and unfined. The result is aromatic and lovely, full of floral notes, candied orange, yellow apple, and a touch of lemon. The mouth is very expressive, rich with texture from the fruit and floral components, but balanced with lovely acidity, fresh stone fruit from the tree, and a long driven finish that brings with it some stony minerality.