

## ŠTEKAR Oliver Rebula



REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2021	WINERY ESTABLISHED	1985
VARIETALS	100% Rebula	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	3,000 bottles
TOTAL SULFUR RS	33 mg/l 1.2 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 Rebula* is Stekar's fresh side of the grape, focusing on the varietal character within, versus utilizing the skins to add extra tannin and complexity like the other Rebula's of the estate. Having been gently pressed right off the skins, the juice fermented naturally in stainless steel vats, and then once complete, was transferred to old oak barrels of 500-liters for about 10 months before it was bottled unfiltered and unfiltered. The result is deep yet absolutely vibrant and expressive with tree fruit, stony minerality, and clean citrus on the nose. In the mouth, the texture is really well defined; full of round fruit, precise mineral, and juicy acidity, all leading to a full and long finish that would sit next to a plethora of cuisine at the dining table.