



## ŠTEKAR Rebula

REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2017	WINERY ESTABLISHED	1985
VARIETALS	100% Rebula	VINEYARD(S)	Estate vineyards
ALCOHOL	12%	AGE OF VINEYARD(S)	6-50 years old
FERMENTATION	2000L barrels 14 days skin contact	SOIL TYPE	Opoka (Marl)
AGING	8 months	ELEVATION	200-250 meters
BARREL TYPE/ YEARS IN USE	Acacia wood Used	FARMING METHODS	Organic certified
FILTER/FINING	None	PRODUCTION	4,000 bottles
TOTAL SULFUR RS	48 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 2017 Rebula comes from this remarkable grape, which is native to this small little area of the world. It is planted on the famous local Opoka (marl) soils of the area, and was hand-harvested in late September. As the natural fermentation began, the skins remained with the must for 14 days in large, 2000L acacia wood barrels before pressed, seeing 2-3 punch-downs a day. The pressed must went back into the barrels to help accentuate the aromatics of the grape, and finishes the alcoholic fermentation after about 30 days. By the following late spring, the wine was bottled unfiltered, and the result is expressive and spectacular. Aromatic and inviting on the nose, the Rebula showcases great fruit and soft flowers, with an underlining minerality that foreshadows a crisp refreshing quality on the palate. A complex depth of fruit and mineral sit on the tongue with a particular weighted freshness, making for a stunningly tasty bottle to pair with a dinner table of wide assortments.