

## Štekar Rebula

(Goriška Brda ZGP)

Rebula



The Rebula the 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 a time before it continued in giant Acacia wood barrels to help accentuate the aromatics of the grape. Months later, 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.

*Bon Vivant*

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