



ŠTEKAR Filip Jakot

REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2022	WINERY ESTABLISHED	1985
VARIETALS	100% Sauvignonasse (used to be called Tokaj)	VINEYARD(S)	Estate vineyards
ALCOHOL	12.26%	AGE OF VINEYARD(S)	20-45 years old
FERMENTATION	225L barrels 2 months skin contact	SOIL TYPE	Opoka (Marl)
AGING	24 months	ELEVATION	200-250 meters
BARREL TYPE/ YEARS IN USE	French oak Used	FARMING METHODS	Organic certified
FILTER/FINING	None	PRODUCTION	2000 bottles
TOTAL SULFUR RS	38 mg/l .1 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 name 'Jakot' is a local way of referencing the Tokaj grape whose name became illegal to use when Tokaji became a wine solely from Hungary. Sauvignonasse is now the name, but Tokaj says it better.

2022 Filip Jakot is made from the local grape now known as Sauvignonasse that used to be called Tokaj (the same as what used to be called Tocai Friulano in Italy). This small production wine comes from the terraced hillsides of the estate and is brought to the cellar for a natural fermentation in old oak barrels. The juice remains with the skins for two full months before a gentle pressing, when the cleaned wine is put back into the barrels to age for another two years. Without filtering or fining, the bottled wine is as dense as it is lively, with wild aromas of kitchen spice, white flowers, and ripe pears. The texture in the mouth is complex, offering ample weight on the tongue as well as a fresh acidity to keep it from feeling heavy. Dried apricot, grapefruit pith, and warm spiciness play nicely with the vibrancy, lasting for a very long time on the finish.