Bottleneck BV
Draaiboomstraat 97
2660 Hoboken-Antwerpen
België

Stemberger Robinia 2018

Sebastijan Stemberger's wines are characterized by their purity, elegance, minerality & freshness. Sebastijan makes his wines according to natural principles, and you can taste that.

Old School Cool in an orange jacket. This very long macerated orange wine is for lovers of the better skin contact work. Aromas of peach, ripe apples, cedar wood, vanilla, pear, lavender and a smoky touch. The pallet consists of ripe pear & peach, almond & black tea. Soft tannins and a mineral, fresh-oily aftertaste.

25.62 €

Winery	Sebastijan Stemberger
Country - Region	Slovenia, Karst
Winestyle	Orange
Grape Variety	Rebula, Welshriesling, Malvasija
Viticulture	Biodynamic
Winemaking	Natural. Handpicking, 7 days skin maceration for welshriesling & malvazija, spontaneous fermentation. Then addition of 30% rebula grapes and then maceration of 1 year.
Maturation	36 months in oak barrels.
Drinking window	2024-2032
Gastronomy	Mushrooms, truffle, lighter meat dishes, very hearty fish dishes
Volume (cl.)	75.0
Alcohol percentage	13.0