



Stemberger Terranatura 2021

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.

Teran is the Slovenian name for the Refosco grape, well-known to you from Italy. Please note: only if it is grown on terra rosso. And that is precisely the soil of the Karst region. Sebastijan knows how to get a fine combination of glouglou and a gastronomic wine in the bottle. Fresh & lively, already very tasty now but with a few years of bottle maturation this will become a particularly refined meal wine. Aromas of raspberry, cherries, dark chocolate that we also find in the taste palette.

14.91 €

Winery	Sebastijan Stemberger
Country - Region	Slovenia, Karst
Winestyle	Red: complex & elegant
Grape Variety	Teran (Refosco)
Viticulture	Biodynamic
Winemaking	Natural. Hand-picked, 30 days maceration in open top fermenter, spontaneous fermentation
Maturation	24 months in oak barrels
Drinking window	2024-2032
Gastronomy	Charcuterie, truffles and mushrooms, meat dishes of all kinds
Volume (cl.)	75.0
Alcohol percentage	13.0