



Stemberger B+ 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.

This B+ is the house blend, and combines international grape varieties such as cabernet sauvignon & merlot with refosk, blaufrankisch & barbera. Nicely ripe, but fresh fruity with aromas of blueberries, maraschino cherries, mint & liquorice. In the mouth we find the same flavors supplemented with some dark blackberries & white pepper; followed by a long finish with silky tannins. Already very tasty, and will remain so in the coming years.

29.75 €

Winery	Sebastijan Stemberger
Country - Region	Slovenia, Karst
Winestyle	Red: complex & elegant
Grape Variety	Teran (Refosk/Refosco); merlot, cabernet sauvignon, blaufrankisch en barbera
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	From white to red meat, mushrooms, truffles, charcuterie,... a real all-rounder
Volume (cl.)	75.0
Alcohol percentage	13.0