



# Stemberger Loop 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.

Orange wine with a twist. Because after 12 months of skin maceration, the wine is matured for another year under flor. (cfr sherry) Even more: the flor is stirred through the wine on a regular basis. So expect an orange wine with a Jurassic twist.

21.49 €

|                    |                                                                                       |
|--------------------|---------------------------------------------------------------------------------------|
| Winery             | Sebastijan Stemberger                                                                 |
| Country - Region   | Slovenia, Karst                                                                       |
| Winestyle          | Orange                                                                                |
| Grape Variety      | Rebula, Welshriesling, Malvasija                                                      |
| Viticulture        | Biodynamic                                                                            |
| Winemaking         | Natural. Hand-picked, 12 months skin contact in wooden barrel (tino)                  |
| Maturation         | 12 months in oak barrels, under flor. The flor is regularly stirred through the wine. |
| Drinking window    | 2024-2029                                                                             |
| Gastronomy         | Mushrooms, truffle, lighter meat dishes, hearty fish dishes                           |
| Volume (cl.)       | 75.0                                                                                  |
| Alcohol percentage | 13.0                                                                                  |