Bottleneck BV
Draaiboomstraat 97
2660 Hoboken-Antwerpen
België



Stemberger Zelen 2022

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.

Gastronomic orange wine based on the Malvasija grape. An extremely long skin maceration & slow wood maturation with the result of one of the best orange wines we have ever tasted. Enormously rich nose of dried apricot, lemon zest, acacia honey, pear & flint. In the mouth the same fruit tones supplemented with green tea, herbs & a hint of minerality. In short: complexity & juiciness in perfect harmony.

36.36 €

Winery	Sebastijan Stemberger
Country - Region	Slovenia, Karst
Winestyle	Orange
Grape Variety	Zelen
Viticulture	Biodynamic
Winemaking	Natural. Handpicking, 1 year skin maceration, spontaneous fermentation. Then another 6 months in tino barrel with addition of 1/3 grapes.
Maturation	18 months. Partly in concrete egg, partly in acacia barrels.
Drinking window	2024-2030
Gastronomy	Charcuterie, cheeses, white meat, mushrooms,...
Volume (cl.)	75.0
Alcohol percentage	12.5