Bottleneck BV
Draaiboomstraat 97
2660 Hoboken-Antwerpen
België



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