



**KMETIJA ŠTEKAR
EXTENDED MACERATION
WHITE WINES**

KMETIJA ŠTEKAR - ZGP Goriška Brda "Malvazija" 2021

Production

Number of bottles produced: 1,800

Vineyard Name(s): Kojsko

Vineyard Surface: 0.15 hectares

Soil: Marl and Sandstone Flysch (*Opoka*)

Exposure of rows: South

Altitude: 150-160 meters

Varieties: Malvazija

Rootstock: Kober5BB

Vine Training: Guyot

Average age of vines: 55 years

Plant density: 4500 per hectare



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Production

Yield per Vine: 1.1 kilos

Production per hectare (kg/ha): 5000

Treatments: 5 x wet sulfur + copper, 3x algae or orange peel extract, 1 x dry sulfur; less than 1 kg per year of total copper

Fertilizers: compost of grape skins after distilling grappa.

Harvest start date: September 18th

Harvest mode: Manual in small boxes

Certifications: Organic Certified
SI- EKO 002

Vinification

Pre-press processing:
Automatic Destemmer

Pressing mode: Pneumatic Press

Vinificators: Food-Safe Plastic Vats

Maceration: 14 days, No temp. control.

Sulphur dioxide and/or ascorbic acid: NO

Stabilization: NO

Filtering: NO

Refinement in barrel: Transferred directly after maceration to 850 l Acacia Barrels for one year.

Refinement in the bottle:
2 years.

Bottle type: Burgundy

Cap in: Natural Cork- *Monoprezzo*

Analysis

Acidity: 7 g/L

PH: 3.70

ABV: 12.5%

Reducing Sugar: 2 g/L

Total SO₂: 24 mg/L

Volatile Acidity: 1.4 g/L







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