

# 2018 Štoka Teran Rosé

## Kras, Slovenia

Wind, caverns and the Adriatic Sea define the Slovenian/Italian border region of the Kras. For over 200 years the Štoka family has nurtured the native red Teran and white Vitovska in the iron rich “terra rossa” that the Kras is famous for. Their farm is located north-east of Trieste about 5 miles from the Adriatic in the village of Krajna Vas. The Kras, or “Carso” as it is called in nearby Italy, is Europe’s first recognized cross border wine region where only 600 hectares of vines are planted between the two countries. The tiny amount of fertile soil is the result of various human and natural events. Historically oak forests dominated the land until the Venetians deforested nearly everything to build ships and city of Venice. The resulting erosion and the famously strong winds called the “burja” caused huge amounts of topsoil to simply blow away. People learned how to build stonewalls called “grize” to protect against the wind and small manmade lakes to gather rain called “kali” to keep crops alive. Farmers, including the Štoka family, even learned to transport soil to naturally protected locations. Coupled with the regions already soluble Bedrock (mostly limestone and dolomite) and lack of surface water, the Kras is riddled with sinkholes, cenotes, and massive mostly unexplored underground caves. It is one of the most severe and unique terroirs in the world.

### VINEYARDS

Štoka farms about 25 hectares with roughly 7 devoted primarily to Teran with smaller parcels of Vitovska, Cabernet Sauvignon, Chardonnay, and Merlot. With soils rich in iron oxides (hematite), the drastic contrast of color between the red soil (Terra Rossa), green vines, and ripe grapes seems almost artificial. Depending on the amount of top soil, limestone rocks often stick out like teeth with surrounding vegetation struggling for survival. 250 meters above the Adriatic these sites are cooler than the more coastal Italian vineyards. The combination of wind, altitude, and proximity to the Alps are essential for accumulating greater complexity. All of the vines are about 15 years old, fertilized with cow manure, and dry farmed.

### WINE MAKING

Considered one of the oldest and most revered local grapes. Harvesting is done by hand, destemmed, and macerated for 8 days before a long and slow native fermentation in large oak barrels. A small portion spends 10 months on the skins to serve as a blending agent. The wine is then racked to used barrels and moved into caves for aging. Full malolactic fermentation results in added texture and weight.



### NOTES & PAIRINGS

This Rosé is produced from red grapes: Teran, Cabernet Sauvignon, Merlot, and vinified like a white wine. The grapes are pressed cold without maceration. Light and fresh, this delicious wine is to be enjoyed on a hot summer day. Serve it at 45-50 °F with salads, charcuterie, and anything ethnic.

### ANALYTICS & PRONUNCIATION

PRODUCER: Štoka (Shtoe-kah)  
APPELLATION: Kras (Kraush)  
VINTAGE: 2018  
GRAPE COMPOSITION: Teran (TehRahn), Cabernet Sauvignon, Merlot  
CLIMATE: Maritime  
SOILS: Red Karst (Terra Rossa)  
EXPOSURE: Southwestern  
MACERATION & AGING: Pressed cold without maceration  
ALCOHOL: 11.6%  
RESIDUAL SUGAR: 1.3 g/l  
ACIDITY: 6.2 g/l



## DANCH & GRANGER SELECTIONS

PO Box 1270 | Los Altos, California 94023 | USA  
www.DanchAndGranger.com  
info@DanchAndGranger.com