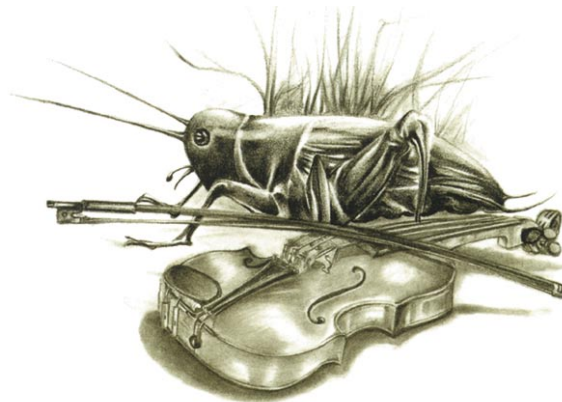


# ŠČUREK

VINO - WINE



MEDANA - BRDA  
SLOVENIJA



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## VINA ŠČUREK

Težko bi določili vek, od katerega se Ščurkovi ukvarjajo z vinogradništvom, zapisano pa je ostalo, da je Stojanov nono Franc obdeloval 1 hektar trt in pridelal 50 hektolitrov vina. Danes Stojan s pomočjo petih sinov neguje 20 hektarjev vinogradov, temu primeren pa je tudi pridelek. Večina posesti je na italijanskem delu Brd, za najboljše lege pa veljajo Grotišče, Dugo, Mahober, Jazbine, Jordano, Gredič in Kozlink. Ščurkovi ponujajo trgu letno do 80.000 steklenic vrhunskega vina. Zvesti ostajajo svežim, vendar polnim vinom, zato dolgo v pomlad odlašajo s prvim pretokom. Taka vina potrebujejo kar nekaj časa, da se razživijo v kozarcu, zato pa jih je potem težko ustaviti. Ob najsodobnejši tehnologiji odkrivajo tudi skrivnosti hrastovih sodčkov, predvsem pa ne pozabljajo na avtohtone sorte. Posebej so ponosni na zvrsti: rdeča in bela Stara brajda, UP in Kontra.

## ŠČUREK WINERY

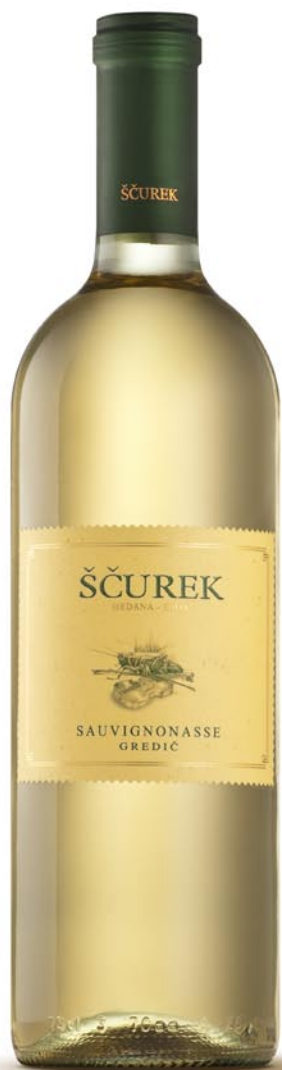
It would be hard to put an exact date on when the Ščurek family became involved in viticulture, but written records show that Stojan's grandfather Franc cultivated 1 hectare of vines, making 50 hectolitres of wine. Today Stojan farms 20 hectares of vineyards with the help of Stojan's five sons, and has a yield to match. The major part of the estate's vineyards lies in the Italian section of Brda, with Grotišče, Dugo, Mahober, Jazbine, Jordano, Gredič and Kozlink being the prime sites. Each year the Ščureks release up to 80,000 bottles of top quality wine. They have remained faithful to fresh but full-bodied wines, and delay the first racking until late spring. These wines need a little time to develop in the glass, but once they do it is hard to stop them. While making use of state-of-the-art technology, the Ščureks also explore the realm of possibilities offered by oak barrels, and are notable in their commitment to autochthonous varieties. They are particularly proud of the white and red Stara Brajda blends and the blends sold under the names UP and Kontra.





## RUMENA REBULA / RIBOLLA GIALLA

SLOG:	Suho belo vino	WINE STYLE:	Dry white wine
SORTA:	100 % Rumena Rebula	VARIETY:	100% Ribolla Gialla
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	13,0 % vol.	ALCOHOL LEVEL:	13.0 % by vol.
TEMPERATURA SERVIRANJA:	10–12 °C	WINE SERVING TEMPERATURE:	10–12 °C
MACERACIJA:	hladna maceracija 12 ur	MACERATION:	12 hours of cold maceration
ZORENJE:	6 mesecev v jeklenih posodah	AGEING (MATURATION):	6 months in stainless steel vats
OPIS:	Slamnato rumene barve. Vonjave poljskega cvetja in smokev. Prijetnega, polnega okusa z lepo svežino.	TASTING NOTES:	Light yellow colour. The nose is reminiscent of field flowers and figs. On the palate, the wine is full-bodied and pleasantly fresh.
PRIMERNA HRANA:	Aperitiv, hladne in tople predjedi na osnovi zelenjave in rib	PARING WITH FOOD:	Veal, white meat, risotto with seafood, poultry, seafood, pastas, risotto with vegetables, as an appetizer



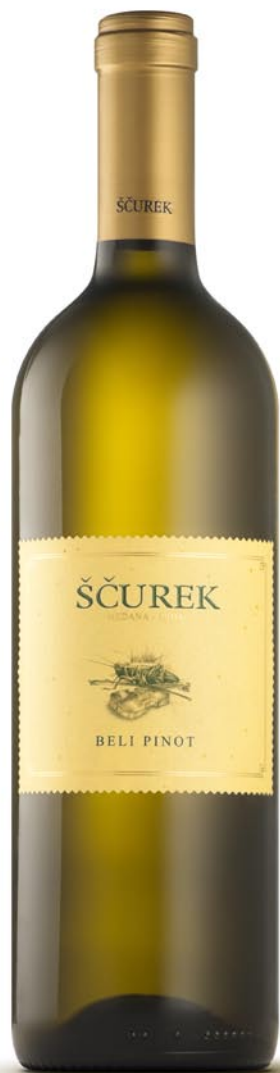
# SAUVIGNONASSE GREDIČ (TOCAI FRIULANO)



SLOG:	Suho belo vino	WINE STYLE:	Dry white wine
SORTA:	100% Sauvignonasse (Tocai Friulano)	VARIETY:	100% Sauvignonasse (Tocai Friulano)
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	13,5 % vol.	ALCOHOL LEVEL:	13.5 % by vol.
TEMPERATURA SERVIRANJA	10–12 °C	WINE SERVING TEMPERATURE:	10–12 °C
MACERACIJA:	hladna maceracija 12 ur	MACERATION:	12 hours of cold maceration
ZORENJE:	8 mesecev v jeklenih posodah	AGEING (MATURATION):	8 months in stainless steel vats
OPIS:	Zlato rumena barva z rahlimi zeleno rumenimi odtenki. Na vonju spominja na vonjave poljskega cvetja in zrelega sadja. V ustih je vino prijetnega, polnega okusa z lepim, dolgim pookusom in prijetno toplo.	TASTING NOTES:	Golden-yellow colour with shades of green. Aromas of ripe fruit and flowers, while the palate is pleasant, full-bodied and warm with a long finish.
PRIMERNA HRANA:	Ribje jedi, domače mineštre, zelenjava na žaru in testenine	PARING WITH FOOD:	Seafood, pastas and grilled vegetables



## BELI PINOT / PINOT BLANC



SLOG:	Suho belo vino	WINE STYLE:	Dry white wine
SORTA:	100 % Beli Pinot	VARIETY:	100% Pinot Blanc
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	13,5 % vol.	ALCOHOL LEVEL:	13.5% by vol.
TEMPERATURA SERVIRANJA	10–12 °C	WINE SERVING TEMPERATURE:	10–12 °C
MACERACIJA:	hladna maceracija 6 ur	MACERATION:	6 hours of cold maceration
ZORENJE:	8 mesecev v jeklenih posodah	AGEING (MATURATION):	8 months in stainless steel vats
OPIS:	Slamnato rumena barva. Nežne vonjave zrelega sadja (jabolke, citrusi, breskev) in cvetic. Poln okus, harmonično, prijetno toplo vino z dolgim, rahlo kremastim pookusom.	TASTING NOTES:	A pleasant, fruity white wine with a light yellow color.. The nose shows apples, citruses, peaches and flowers. The wine is full-bodied and harmonious on the palate with a light and creamy finish.
PRIMERNA HRANA:	Ribje jedi, pršut, testenine	PARING WITH FOOD:	Pastas, prosciuto



## SIVI PINOT / PINOT GRIS



SLOG:	Suho belo vino	WINE STYLE:	Dry white wine
SORTA:	100 % Sivi Pinot	VARIETY:	100% Pinot Gris
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	13,5 % vol.	ALCOHOL LEVEL:	13.5% by vol.
TEMPERATURA SERVIRANJA:	10–12 °C	WINE SERVING TEMPERATURE:	10–12 °C
MACERACIJA:	hladna maceracija 6 ur	MACERATION:	6 hours of cold maceration
ZORENJE:	6 mesecev v jeklenih posodah	AGEING (MATURATION):	6 months in stainless steel vats
OPIS:	Slamnato rumena barva z rahlim bakrenim odtenkom. Vonjave spominjajo na zrele hruške, grenivke z nežnimi cvetličnimi zaznavami. Poln in prijetno topel okus.	TASTING NOTES:	Light yellow colour with a slight copper shade of copper. The nose reveals aromas of ripe pears, grapefruit and some floral notes. The wine is full-bodied and pleasantly warm on the palate.
PRIMERNA HRANA:	Rižota s piščancem, ribje jedi na žaru, kitajska hrana	PARING WITH FOOD:	White meat, risotto with seafood, poultry, seafood, pastas, risotto with vegetables, appetizers



## SAUVIGNON



SLOG:	Suho belo vino	WINE STYLE:	Dry white wine
SORTA:	100 % Sauvignon	VARIETY:	100 % Sauvignon
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	13,5 % vol.	ALCOHOL LEVEL:	13.5% by vol.
TEMPERATURA SERVIRANJA:	12–13 °C	WINE SERVING TEMPERATURE:	12–13 °C
MACERACIJA:	8 dni v konusnih 2500 litrskih sodih (tino)	MACERATION:	maceration for 8 days in 2500 liters conical oak barrels (tino)
ZORENJE:	10 mesecev v velikih hrastovih sodih.	AGEING (MATURATION):	10 months in oak barrels
OPIS:	Zlato rumene barve z rahlimi zeleno rumenimi odtenki. Vonjave zelene paprike, suhega bezgovega cvetja in zrelega sadja. Prijeten, polnega okusa z lepim, dolgim pookusom, prijetno toplo.	TASTING NOTES:	Golden-yellow colour with shades of green. Aromas remind us of green pepper, dry elderberry flower and ripe fruit. The palate is pleasant, full-bodied and warm with a long finish.
PRIMERNA HRANA:	Morska hrana s paradižnikovimi omakami, rižote s spomladanskimi zelišči, testenine s šparglji oziroma testenine na bazi zelenjave (predvsem paprike, paradižnika), kozji ali mehki kravji sir.	PARING WITH FOOD:	Seafood with tomato sause, risotto with spring herbs, pasta with asparagus or pasta with vegetables (especially pepper and tomato), goat's or cow's cheese



# CHARDONNAY



SLOG:	Suho belo vino	WINE STYLE:	Dry white wine
SORTA:	100 % Chardonnay	VARIETY:	100% Chardonnay
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	13,5 % vol.	ALCOHOL LEVEL:	13.5% by vol.
TEMPERATURA SERVIRANJA	12–14 °C	WINE SERVING TEMPERATURE:	12–14 °C
MACERACIJA:	hladna maceracija 6 ur	MACERATION:	6 hours of cold maceration
ZORENJE:	3 mesece v starih 400 in 500 litrskih lesenih sodih in nato 6 mesecev v jeklenih posodah	AGEING (MATURATION):	3 months in used 400- and 500-litre barrels and then 6 months in stainless steel vats
OPIS:	Slamnato rumena barva. Vonjave spominjajo na ananas in breskev z rahlimi zaznavami vanilije. V ustih je vino polno, s prijetno svežino in toplino.	TASTING NOTES:	Light yellow colour. The nose is filled with pineapple, peaches and a hint of vanilla. The wine is full-bodied and fresh on the palate.
PRIMERNA HRANA:	Rižota, ribje jedi na žaru, testenine ...	PARING WITH FOOD:	Grilled seafood, risotto with seafood, pastas, risotto with vegetables.



## STARA BRAJDA BELO (OLD VINEYARD WHITE)



SLOG:	Suho krepko belo vino	WINE STYLE:	Dry rich white wine
SORTA:	60 % Rebula, 20 % Pikolit, 20 % Pika, Glera, Tržarka in Malvazija	VARIETY:	60% Ribolla Gialla, 20% Pikolit, 20% Pika and some Glera, Tržarka and Malvasia
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	13,5 % vol.	ALCOHOL LEVEL:	13.5% by vol.
TEMPERATURA SERVIRANJA	12–14 °C	WINE SERVING TEMPERATURE:	12–14 °C
MACERACIJA:	hladna maceracija 24 ur	MACERATION:	24 hours of cold maceration
ZORENJE:	12 mesecev v novih in rabljenih 300 in 500 litrskih hrastovih sodih.	AGEING (MATURATION):	12 months in new and used 300 and 500-litre oak barrels
OPIS:	Slamnato rumena barva z zlato rumenimi odtenki. Nežne vonjave po zrelem sadju, lesu in suhem cvetju. Polnega okusa s prijetno svežino in dolgim pookusom.	TASTING NOTES:	Light yellow colour with golden shades. Aromas remind us of ripe fruits, oak and dry flowers. On the palate the wine is full-bodied, pleasantly fresh with a long finish.
PRIMERNA HRANA:	Začinjene ribje jedi, belo meso in mlad sir.	PARING WITH FOOD:	Veal, white meat, seafood, young cheese



## DUGO



SLOG:	Suho krepko belo vino	WINE STYLE:	Dry white rich wine
SORTA:	50 % Rumena Rebula, 30 % Chardonnay, 20 % Beli Pinot	VARIETY:	50 % Ribolla Gialla, 30 % Chardonnay, 20 % Pinot Blanc
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	14,0 % vol.	ALCOHOL LEVEL:	14.0% by vol.
TEMPERATURA SERVIRANJA	13–15 °C	WINE SERVING TEMPERATURE:	13–15 °C
MACERACIJA:	14 dni maceracije v 2500 literskem konusnem lesenem sodu (tino)	MACERATION:	14 days in 2500 litre conical oak barrels (tino).
ZORENJE:	20 mesecev v novih in rabljenih 300 in 500 litrskih hrastovih sodih.	AGEING (MATURATION):	20 months in new and used 300 and 500- litre oak barrels
OPIS:	Slamnato rumena barva z zlato rumenimi odtenki. Nežne vonjave po zelo zrelem belem sadju, lesu, dišavnicah in suhem cvetju. Polnega okusa, rahlo slano z zelo dolгим pookusom.	TASTING NOTES:	Light yellow colour with golden shades. The nose reveals aromas on ripe fruits, oak and dry flowers. On the palate the wine is full- bodied, slightly salted with a long finish.
PRIMERNA HRANA:	Začinjene ribje jedi, belo meso in staran sir.	PARING WITH FOOD:	Seafood, white meat and aged cheese.



## PIKOLIT



SLOG:	Suho krepko belo vino	WINE STYLE:	Dry white rich wine
SORTA:	100% Pikolit	VARIETY:	100% Pikolit
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	15,0 % vol.	ALCOHOL LEVEL:	15.0% by vol.
TEMPERATURA SERVIRANJA	14–16 °C	WINE SERVING TEMPERATURE:	14–16 °C
MACERACIJA:	hladna maceracija 24 ur	MACERATION:	24 hours of cold maceration.
ZORENJE:	24 mesecev v novih akacijevih sodih.	AGEING (MATURATION):	24 months in new acacia barrels
OPIS:	To vino je zlato rumene barve z rahlimi jantarnimi odtenki, z nežnimi vonjavami po zelo zrelem belem sadju, akacijevem medu, karameli in suhem cvetju. V ustih je vino zelo polno, harmonično, toplo z zelo dolgim kremastim pookusom.	TASTING NOTES:	This wine is golden yellow with light amber tones, with delicate scents of very ripe white fruit, acacia honey, caramel and dried flowers. In the mouth the wine is full-bodied, harmonious and warm with a long creamy aftertaste.
PRIMERNA HRANA:	Staran kravji sir, belo meso v sladkih omakah ...	PARING WITH FOOD:	Aged cow cheese, white meat in sweet sauces...



## KONTRA



SLOG:	Suho krepko belo vino	WINE STYLE:	Dry white rich wine
SORTA:	50 % Rebula, 50 % Chardonnay	VARIETY:	50 % Ribolla Gialla, 50 % Chardonnay
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	14,0 % vol.	ALCOHOL LEVEL:	14.0% by vol.
TEMPERATURA SERVIRANJA	14–15 °C	WINE SERVING TEMPERATURE:	14–15 °C
MACERACIJA:	10 mesecev v 300 litrskih hrastovih sodih brez dodanega žvepla in drugih konzervansov.	MACERATION:	10 months in 300-litre oak barrels with no added sulphur or other preservatives.
ZORENJE:	Polnitev v steklenice brez pretokov in filtracije, zaradi česar lahko vino vsebuje usedlino.	AGEING (MATURATION):	Bottling without filtration, consequently the wine may contain sediment.
OPIS:	Zlato rumena barva z rahlimi slamnatimi odtenki. Nežne vonjave po maceriranih grozdnih jagodah, agrumih v žganju, lesu in suhem cvetju. Poln okus, rahlo taničen. Dolg pookus.	TASTING NOTES:	Light yellow colour with slight golden shades. Aromas remind us of grape, oak and dry flowers. On the palate the wine is full-bodied with light tannins and a long finish.
PRIMERNA HRANA:	Školjke, tarufi, belo meso in staran sir.	PARING WITH FOOD:	Shellfish, truffle, white meat and aged cheese.



## Rosé



SLOG:	Suho rosé vino	WINE STYLE:	Dry rosé wine
SORTA:	60 % Merlot, 40 % Refoššk	VARIETY:	60% Merlot, 40% Refosco
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	13,0 % vol.	ALCOHOL LEVEL:	13.0 % by vol.
TEMPERATURA SERVIRANJA	10–12 °C	WINE SERVING TEMPERATURE:	10–12 °C
MACERACIJA:	hladna maceracija 12 ur	MACERATION:	12 hours of cold maceration
ZORENJE:	6 mesecev v jeklenih posodah	AGEING (MATURATION):	6 months in stainless steel vats
OPIS:	To vino je svetlo rožnate barve z rahlimi čebulnimi odtenki ter nežnimi aromami po jagodah, češnji in nežnimi zaznavami cvetja ... V ustih je vino prijetnega, polnega okusa z lepo svežino in lepim pookusom.	TASTING NOTES:	The colour of this wine is pale red with shades of orange. On the nose it shows strawberry, cherry and gentle flower aromas. The palate is pleasant with a full, fresh taste and a lovely finish.
PRIMERNA HRANA:	Kot aperitiv, k solati s hobotnico, ribjemu krapaču, različnim solatam ...	PARING WITH FOOD:	Fish carpaccio, different salads, such as octopus salad or as an appetizer.



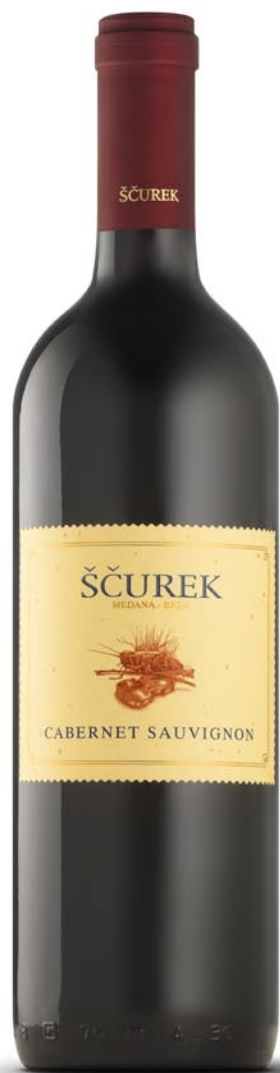
# CABERNET FRANC



SLOG:	Suho rdeče vino	WINE STYLE:	Dry red wine
SORTA:	100 % Cabernet Franc	VARIETY:	100% Cabernet Franc
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	13,5 % vol.	ALCOHOL LEVEL:	13.5% by vol.
TEMPERATURA SERVIRANJA	16–18 °C	WINE SERVING TEMPERATURE:	16–18 °C
MACERACIJA:	maceracija 10 dni	MACERATION:	10 days of maceration
ZORENJE:	10 mesecev v rabljenih hrastovih sodih	AGEING (MATURATION):	10 months in used oak barrels
OPIS:	Rubinasto rdeča barva z rahlimi škrlatnimi odtenki. Vonjave po rdečem sadju, podrastju ... Sveže in polno z lepim pookusom.	TASTING NOTES:	Ruby red colour with slight purple shades. Aromas on the nose remind us of red fruit and undergrowth. The wine is pleasant and fresh on the palate with a long finish.
PRIMERNA HRANA:	Goveji golaž, domače klobase, mladi sir, svinjina ...	PARING WITH FOOD:	Beef goulash, home-made sausages, young cheese, pork meat.



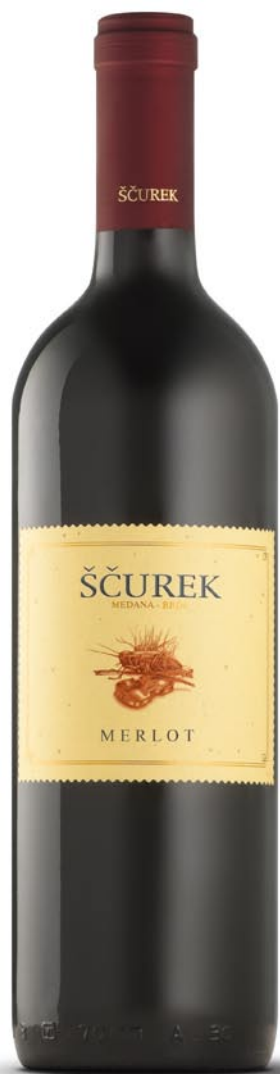
## CABERNET SAUVIGNON



SLOG:	Suho rdeče vino	WINE STYLE:	Dry red wine
SORTA:	100 % Cabernet Sauvignon	VARIETY:	100 % Cabernet Sauvignon
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	13,0 % vol.	ALCOHOL LEVEL:	13.0 % by vol.
TEMPERATURA SERVIRANJA	16–18 °C	WINE SERVING TEMPERATURE:	16–18 °C
MACERACIJA:	maceracija 10 dni	MACERATION:	10 days of maceration
ZORENJE:	10 mesecev v rabljenih hrastovih sodih	AGEING (MATURATION):	10 months in used oak barrels
OPIS:	Rubinasto rdeča barva. Vonjave po rdečem sadju. Sveže, rahlo tanično z lepim pookusom.	TASTING NOTES:	Nice ruby red colour. Aromas of red fruit, fresh and slightly tannic on the palate with a pleasant finish
PRIMERNA HRANA:	Jedi iz rdečega mesa (divjačina, goveji biftek ...), mladi planinski sir ...	PAIRING WITH FOOD:	Red meat food (venison, beefsteak ...), young cheese ...



# MERLOT



SLOG:	Suho rdeče vino	WINE STYLE:	Dry red wine
SORTA:	100 % Merlot	VARIETY:	100% Merlot
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	13,5 % vol.	ALCOHOL LEVEL:	13.5% by vol.
TEMPERATURA SERVIRANJA:	16–18 °C	WINE SERVING TEMPERATURE:	16–18 °C
MACERACIJA:	maceracija 10 dni	MACERATION:	10 days of maceration
ZORENJE:	12 mesecev v rabljenih hrastovih sodih	AGEING (MATURATION):	12 months in used oak barrels
OPIS:	Rubinasto rdeča barva. Vonjave po gozdnih sadežih z nežnimi zaznavami začimb ... Rahlo tanično in polnega okusa.	TASTING NOTES:	Ruby red colour, aromas of red fruit with notes of spices. Full-bodied and slightly tannic on the palate.
PRIMERNA HRANA:	Jedi iz rdečega mesa (svinjina, govedina ...) mladi sir	PAIRING WITH FOOD:	Lamb, red meat, young cheese



## STARA BRAJDA RDEČE (OLD VINEYARD RED)



SLOG:	Suho krepko rdeče vino	WINE STYLE:	Dry rich red wine
SORTA:	30 % Merlot, 20 % Cabernet franc, 20 % Cabernet sauvignon in 30 % Refošk	VARIETY:	30% Merlot, 20% Cabernet Franc, 20% Cabernet Sauvignon and 30% Refosco
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	13,5 % vol.	ALCOHOL LEVEL:	13.5% by vol.
TEMPERATURA SERVIRANJA:	18–20 °C	WINE SERVING TEMPERATURE:	18–20 °C
MACERACIJA:	maceracija 18 dni	MACERATION:	18 days of maceration
ZORENJE:	24 mesecev v novih in rabljenih 500 litrskih hrastovih sodih	AGEING (MATURATION):	24 months in new and used 500-litre oak barrels
OPIS:	Rubinasto rdeča barva z rahlimi granatnimi odtenki. Vonjave po zrelem rdečem sadju, začimbah, podrastju ... Rahlo tanično, polnega okusa in z lepim, dolgim pookusom.	TASTING NOTES:	Ruby red colour with pomegranate shades. Aromas, aromas remind us of ripe red fruit, spices and undergrowth. The palate reveals a full body and light tannins with a pleasant and long finish.
PRIMERNA HRANA:	Divjačinski golaž, goveji biftek, jagnjetina na žaru, staran planinski sir	PARING WITH FOOD:	Lamb, red meat, game, young cheese



## MODRI PINOT / PINOT NOIR

SLOG:	Suho krepko rdeče vino	WINE STYLE:	Dry rich red wine
SORTA:	100 % Modri Pinot	VARIETY:	100 % Pinot Noir
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	13.5% by vol.	ALCOHOL LEVEL:	13.5% by vol.
TEMPERATURA SERVIRANJA:	16–18 °C	WINE SERVING TEMPERATURE:	16–18 °C
MACERACIJA:	maceracija 14 dni	MACERATION:	14 days of maceration
ZORENJE:	36 mesecev v novih in rabljenih 500 litrskih hrastovih sodih.	AGEING (MATURATION):	36 months in new and used 500-litre oak barrels
OPIS:	Vino je rahlo prosojna rubinaste barve. Z vonjavami zrelih češenj, sliv in rahlimi zaznavami začimb in pomarančnega olupka. V ustih je vino sadno z nežnimi in zrelimi tanini. Vino je zelo uravnoteženo z lepim pookusom po češnjevi pečki.	TASTING NOTES:	The wine is slightly translucent ruby color with aromas of ripe cherries, plums and subtle perceptions of spices and orange peel. In the mouth the wine is fruity and ripe with gentle tannins. The wine is very balanced with a nice aftertaste of cherry pips.
PRIMERNA HRANA:	Jedi iz rdečega mesa, z dišavnicami začinjene mesene ribe (losos, morski pes), jedi na osnovi gob in srednje zrelim planinskim sirom.	PARING WITH FOOD:	Red meat, spiced seafood (salmon, shark), sponge and cheese.



# UP



SLOG:	Suho krepko rdeče vino	WINE STYLE:	Dry rich red wine
SORTA:	85 % Merlot, 15 % Cabernet Sauvignon	VARIETY:	85 % Merlot, 15 % Cabernet Sauvignon
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	14,0 % vol.	ALCOHOL LEVEL:	14.0% by vol.
TEMPERATURA SERVIRANJA:	18–20+ °C	WINE SERVING TEMPERATURE:	18–20+ °C
MACERACIJA:	maceracija 21 dni	MACERATION:	21 days of maceration
ZORENJE:	36 mesecev v novih hrastovih sodih	AGEING (MATURATION):	36 months in new oak barrels
OPIS:	Rubinasto rdeča barva z granatnimi odtenki. Vonjave po zrelem rdečem sadju, začimbah , lesu, tobaku ... Poln okus z lepimi zrelemi tanini in dolgim elegantnim pookusom.	TASTING NOTES:	Ruby red colour, the nose is filled with aromas reminiscent of ripe red fruit, spices, oak and tobacco. The palate is full-bodied with nice ripe tannins and long elegant finish.
PRIMERNA HRANA:	Jedi iz rdečega mesa ( divjačina , goveji biftek ...)	PARING WITH FOOD:	Lamb, red meat, cheese, risotto with vegetables



## STORY BELO



SLOG:	Sladko belo vino	WINE STYLE:	Sweet white wine
SORTA:	60% Rebula, 40% Rumeni Muškat	VARIETY:	Blend of 60% of Ribolla and 40% Muscato
VSEBINA:	0,375 l	CONTENT:	0.375 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	14,0 % vol.	ALCOHOL LEVEL:	14.0% by vol.
TEMPERATURA SERVIRANJA:	12–14 °C	WINE SERVING TEMPERATURE:	12–14 °C
MACERACIJA:	hladna maceracija 24 ur	MACERATION:	24 hours of cold maceration
ZORENJE:	36 mesecev v novem 500 literskem hrastovem sodu	AGEING (MATURATION):	36 months in new 500 liters oak barrel
OPIS:	Sladko vino iz sušenega grozdja, ki smo ga sušili v lesenih zabojčkih 4 mesece. Temno zlato rumene barve. Vonjave po muškату, marelični marmeladi, karameli, z rahlimi zaznavami vanilije. Polno, sladko in divje.	TASTING NOTES:	This sweet wine is made from grapes, that were dried in wooden crates for 4 months. It has a deep yellow colour, the nose reveals aromas of apricot, jam, caramel and some notes of vanilla. The palate is full-bodied, sweet and wild
PRIMERNA HRANA:	Sladice s čokolado in marmelado	PARING WITH FOOD:	Desserts



## STORY RDEČE



SLOG:	Sladko rdeče vino	WINE STYLE:	Sweet red wine
SORTA:	60% Merlot, 40% Cabernet Franc	VARIETY:	60% Merlot, 40% Cabernet Franc
VSEBINA:	0,20 l	CONTENT:	0.20 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	14,0 % vol.	ALCOHOL LEVEL:	14.0% by vol.
TEMPERATURA SERVIRANJA	14–16 °C	WINE SERVING TEMPERATURE:	14–16 °C
MACERACIJA:	maceracija 7 dni	MACERATION:	7days of maceration
ZORENJE:	24 mesecev v novem 500 literskem hrastovem sodu	AGEING (MATURATION):	24 months in a new oak barrel
OPIS:	Sladko vino iz sušenega grozdja, ki smo ga sušili v lesenih zabojčkih 4 mesece. Vino je rubinasto rdeče barve z granatnimi odtenki. Vonjave po kakavu, po češnjah v žganju, slivovi marmeladi, tobaku ... V ustih je polno, sladko in divje.	TASTING NOTES:	A sweet wine from dried grapes, which were dried in wooden crates for 4 months. The wine is ruby red with pomegranate hues. Scents of cocoa, cherries in brandy, plum jam, tobacco... The palate is full-bodied, sweet and wild.
PRIMERNA HRANA:	Sladice s temno čokolado, hruške v rdečem vinu...	PARING WITH FOOD:	Cakes with dark chocolate, pears in red wine ...

## STRUNE

Je nova serija treh svežih, mladostnih in igrivih Ščurkovih zvrsti vin, ki so zaprta z navojnim zamaškom. Na novi etiketi vijolina s petimi strunami predstavlja pet Ščurkovih sinov, pet leg vinogradov in pet različnih sort grozdja.

## STRINGS-STRINGS

Strings are a new series of fresh, youthful and playful blends of Ščurek wine, sealed with a screw cap. The new label features a violin with five strings which represent the five Ščurek sons, as well as five vineyard locations and five different wine grapes.



## STRUNE – BELO



SLOG:	Suho sveže belo vino	WINE STYLE:	Dry fresh white wine
SORTA:	30% Sauvignonasse, 20% Chardonay, 20% Sivi Pinot, 15% Rebula, 15% Beli Pinot	VARIETY:	30 % Sauvignonasse , 20% Chardonnay, 20% Pinot grigio, 15% Ribolla, 15 % Pinot Blanc
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	12,5 % vol.	ALCOHOL LEVEL:	13.0% by vol.
TEMPERATURA SERVIRANJA	10–12 °C	WINE SERVING TEMPERATURE:	10–12 °C
MACERACIJA:	4 ure hladne maceracije	MACERATION:	4 hours of cold maceration
ZORENJE:	5 mesecev v posodah iz nerjavečega jekla	AGEING (MATURATION):	5 months in stainless steel vats
OPIS:	Vino je rumeno zelene barve, z vonjavami po svežem sadju ( citrusi, breskev ...) in po svežih travah. V ustih je vino zelo mladostno, sadno, z lepo izraženo svežino in srednje dolgim pookusom.	TASTING NOTES:	With a yellow and green color, this wine has the aromas of fresh fruit (citrus, peach ...) and fresh grasses. In the mouth the wine is very youthful, fruity, with a beautifully expressed freshness and medum long after- taste.
PRIMERNA HRANA:	Hladne predjedi, testenine z zelenjavo in pice.	PARING WITH FOOD:	Cold appetizers, pasta with vegetables and pizza.



## STRUNE – ROSÉ



SLOG:	Suho sveže rosé vino	WINE STYLE:	Dry fresh rosé wine
SORTA:	35% Merlot, 25% Modri Pinot, 20% Cabernet Sauvignon, 10% Cabernet Franc, 10% Refošk	VARIETY:	35% Merlot, 25% Pinot Noir, 10% Cabernet Franc, 20% Cabernet Sauvignon, 10% Refosco
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	13,0 % vol.	ALCOHOL LEVEL:	13.0% by vol.
TEMPERATURA SERVIRANJA:	9–11 °C	WINE SERVING TEMPERATURE:	9–11 °C
MACERACIJA:	12 ur hladne maceracije	MACERATION:	12 hours of cold maceration
ZORENJE:	6 mesecev v posodah iz nerjavečega jekla	AGEING (MATURATION):	6 months in stainless steel vats
OPIS:	To vino je svetlo rožnate barve z rahlimi čebulnimi odtenki, z nežnimi vonjavami po jagodah, češnji in nežnimi zaznavami limonine trave ... V ustih je vino prijetnega, polnega okusa z lepo svežino in lepim sadnim pookusom.	TASTING NOTES:	This wine has a light pink color with slight onion shades and soft aromas of strawberries and cherries with a hint of lemon grass. It has a pleasant, full-bodied taste with nice freshness and a beautiful fruity aftertaste.
PRIMERNA HRANA:	Kot aperitiv ali pa k solatam z morskimi sadeži, paradižnikom in mozzarella ...	PARING WITH FOOD:	An aperitif or with seafood salads, tomatoes and mozzarella ...



## STRUNE – RDEČE



SLOG:	Suho sveže rdeče vino	WINE STYLE:	Dry fresh red wine
SORTA:	30% Merlot, 25 % Modri Pinot, 20% Cabernet Sauvignon, 15% Refošk, 10% Cabernet Franc	VARIETY:	30% Merlot , 25% Pinot Noir, 10% Cabernet Franc, 20% Cabernet Sauvignon, 15 % Refosco
VSEBINA:	0,75 l	CONTENT:	0.75 l
POREKLO:	Brda, Slovenija	COUNTRY OF ORIGIN:	Slovenia
ALKOHOL:	13,0 % vol.	ALCOHOL LEVEL:	13.0% by vol.
TEMPERATURA SERVIRANJA:	14–16 °C	WINE SERVING TEMPERATURE:	14–16 °C
MACERACIJA:	6 dni maceracije	MACERATION:	6 days of maceration
ZORENJE:	5 mesece v lesenih sodih, nato še 3 mesece v posodah iz nerjavečega jekla	AGEING (MATURATION):	5 months in oak barrels and 3 months in stainless steel vats
OPIS:	Vino je škrlatno rdeče barve z rubinasto rdečimi odtenki, z vonjavami po gozdnih sadežih, češnji in podrastju ... V ustih je vino sveže, sadno z lepim pookusom.	TASTING NOTES:	This purple colored wine with ruby red shades features the aromas of forest fruits, cherries and undergrowth. It has a fresh and fruity taste with a nice aftertaste.
PRIMERNA HRANA:	Mesne jedi (golaž, svinjina, klobase z zeljem ali repo ...).	PARING WITH FOOD:	Meat dishes (goulash, pork, sausage with cabbage or turnip ...).



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