



Name: Kobal Bajta Belo

Classification: Dry skin contact white wine

Varietals: Pinot Grigio, Welschriesling, Chardonnay, Traminer

Appellation: Haloze Hills, Lower Styria (Štajerska), Slovenia

Density & Yield: 5,000 vines/ha; 1 kg/vine

Annual Production: 4,000 bottles

Alcohol: 13%

Climate: Continental, with dry and hot summers, and snowy winters.

Terrain: The terrain of the entire Štajerska region is made up of steep-sloped vineyards and narrow, wind-rich hill valleys. A diverse geological soil composition, consisting mainly of sand and clay with marl in the lower layers. The vineyards spread out over the finest wine-growing sites of Haloze Hills.

Farming: No irrigation. Environmentally friendly cultivation, following the integrated farming guidelines of Slovenia.

Vinification: All grapes were Hand-picked grapes went through extended maceration, with Pinot Grigio seeing the most skin contact. All wines were fermented separately with no added yeasts, and each variety was matured on lees in used barrique barrels for 2 years. The final blend was made in a stainless steel tank and bottled without fining or filtering. hand-picked, macerated for up to 10 days and then pressed. Malolactic fermentation took place immediately after the alcoholic fermentation. The wine was partially matured in large 4,000-12,000 liter oak barrels and partially in stainless steel tanks, then blended and coarsely filtered before bottling.

Tasting Notes: Cloudy and amber, Bajta Belo opens with Thanksgiving baking aromas – nutmeg, cinnamon and orange peel, but the palate is totally dry, with a tannic structure, chewy texture and a soft, relaxed finish.

Serve it at 10C with mushroom dishes, casseroles, pork, chicken, turkey, pumpkin or squash soup and lobster mac and cheese.

Winery: Kobal wines come from the Haloze appellation in Štajerska Slovenia. Since the Roman times, Haloze has been considered one of the top wine-growing sites in Central Europe. The soil of these steep slopes consists predominantly of marl, and the roots of vines that average 35 years old go deep into the ground to absorb minerality. Owner and winemaker, Bojan Kobal, is the true scientist of his craft. The amazing variety of styles of wines he produces shows that there is nothing he cannot do. The lineup of fresh Kobal whites is Bojan's expression of Haloze fruit and varietal character. The Bajta wines are all fermented with natural yeasts only. From juicy and playful Pet Nats to the mature skin contact Belo – there is a delicious wine here for any occasion.