



Name: Kobal Furmint

Classification: Dry white wine

Varietals: 100% Furmint

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

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

Annual Production: 10,000 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: The grapes of 35 year old vines were harvested manually. 24 hour skin maceration was followed by controlled cold fermentation between 16° C - 18° C in stainless steel (inox) tanks through high-grade (noncommercial) yeasts. Some of the wine was fermented separately with no added yeasts. Following fermentation, both wines were matured for 6 months in stainless steel tanks on lees, blended and coarsely fined and filtered before bottling.

Tasting Notes: Making two furmint wines and then creating this blend allows the winemaker to express the varietal character as well as the terroir of the vineyards. Furmint in particular reveals the tremendous minerality of Haloze marl-rich vineyards. The bouquet is reminiscent of herbs, white flowers and tropical fruits. Pleasant acidity and minerality on the palate are followed by the discreet creamy aftertaste that is typical of wines matured on lees.

This is a wine for drinking within 2 years of bottling. Serve it chilled with light fish dishes, grilled and steamed vegetables, charcuterie, young cheeses, pasta with white wine sauce, chicken and turkey.

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.