



Name: Kobal Pinot Grigio

Classification: Dry white wine

Varietals: 100% Pinot Grigio

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

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

Annual Production: 10,000 bottles

Alcohol: 13.5%

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: Kobal Pinot Gris is made from perfectly ripe grapes shaped by both old school and modern technological approaches in the cellar. Some of the wine is barrel fermented with no added yeast to preserve local terroir, and some is cold-fermented for varietal character and freshness. Extended 36 hour skin maceration and lees ageing are responsible for the wine's depth, structure and salmon-pink color. Following fermentation, the wine was blended and matured for 6 months in stainless steel tanks on lees. 5% of the wine was matured in used 225l oak barrels for 1 month, which gives it a touch of elegance and sophistication. Wine was coarsely fined and filtered before bottling.

Tasting Notes: The bouquet is reminiscent of ripe pear, red apple, flowers, melon and tropical fruit. 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 grilled vegetables, charcuterie, young cheeses, pasta with white wine sauce, chicken, pork or veal.

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.