



Name: Pullus Haložan 1L

Classification: Off-dry white wine

Varietals: Welschriesling, Riesling, Chardonnay, Furmint, Pinot Blanc

Appellation: Štajerska, Slovenia

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

Annual Production: 200,000 bottles

Alcohol: 12%

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 as well as Slovenske Gorice.

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

Vinification: Made from perfectly ripe grapes that were picked by hand three times over the span of September. All varieties were picked and fermented separately. Controlled cold fermentation between 16° C - 18° C in stainless steel (inox) tanks. Fermentation is done through high-grade (noncommercial) yeasts. The wine is aged for 3 months in stainless steel tanks on lees, blended, coarsely fined and filtered before bottling.

Tasting Notes: On the nose, the Haložan wine offers us a good mix of fresh floral aromatics, which combines with shades of fruit, especially apples. Clean pleasant aromatics leads to the freshness in the mouth, because the wine is light, youthful and distinctly fruity.

Haložan blend is one of the most traditional local wines in Štajerska. It is made for daily consumption, a simple, fresh field blend of local white grapes. There is no specific formula to this blend, it is slightly different every year. What is consistent is the fact that it is one of the most popular wines in Slovenia. A casual wine to drink chilled with or without food, or to make a wine spritzer, a 50/50 Haložan and sparkling water combo.

Winery: Ptujška Klet winery cellars have been used for storing and aging wine since 1239. Located under the historic town of Ptuj founded by the Romans, the Ptuj Cellar is one of the oldest in Europe. Above it one can find a state-of-the-art modern winery focused on vinifying fresh, cool climate wines that Štajerska region is famous for. Varieties such as Pinot Grigio, Sauvignon Blanc and Pinot Noir thrive here and produce vibrant, elegant and fruit forward wines. A casual, light blend known as Haložan is a fun local wine often used for wine spritzers, traditionally made by mixing it with sparkling water.