



Name: Kobal Blaufrankisch

Classification: Dry red wine

Varietals: 100% Blaufrankisch

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

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

Annual Production: 9,000 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: Hand-picked grapes were de-stemmed and then skin macerated for a period of 21 days. The fermentation process was spontaneous, in large open oak vats. The wine matured in used barrique barrels for 6 months where it finished malolactic fermentation. After that the wine was bottled un-filtered and un-fined, and aged for an additional 3 months in the bottle before it was released to the market.

Tasting Notes: Blaufrankisch is a dark ruby-colored wine with an aroma which resembles overripened blackberries, chocolate, black mulberries and dried plums. The harmony of fruity aromas is nicely rounded up with wood characteristics both in scent and in flavor, with a moderately long velvet finish. We recommend allowing the wine to decant for up to 45 minutes before consumption.

This is a wine that is definitely for drinking year-round. We suggest cured and smoked ham, grilled or roasted pork chops, brick-oven pizza, roasted chicken or turkey, grilled chicken salad, grilled burgers and French fries, any type of game – venison, wild fowl, wild boar, rabbit – and hearty stews.

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.