



Name: Kobal Sparkling Blaufrankisch Rose

Classification: Extra brut sparkling rose wine

Varietals: 100% Blaufrankisch

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

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

Annual Production: 10,000 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.

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

Vinification: Kobal Sparkling wines are made from perfectly ripe grapes shaped by both old school and modern technological approaches in the cellar. Maceration period of just 4 hours allows the grapes to “bleed”. It is followed by cold fermentation to protect primary varietal aromas. Secondary fermentation begins directly from the grape juice sealed in a special tank. Pressure and effervescence are maintained till the end of fermentation. This approach allows the winemaker to produce fresh, varietal focused, yet sophisticated sparkling wine.

Tasting Notes: This wine is ready to drink immediately after bottling. It is not meant to be aged but will maintain its freshness for at least a year in a bottle. The bouquet is reminiscent of fresh raspberries and strawberries. Pleasant acidity and minerality on the palate are highlighted by the tiny playful bubbles.

Serve at 4C as an aperitif, or with lobster and shrimp dishes or fruit, especially strawberries!

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.