



**Name:** Kobal Bajta Laski-Chard Pet Nat

**Classification:** Sparkling pet nat white wine

**Varietals:** 50% Laški Riesling (aka Welschriesling),  
50% Chardonnay

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

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

**Annual Production:** 5,000 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:** Hand-picked grapes are fermented naturally. The process is closely monitored by the winemaker. Once the sugar level reaches the desired level, the wine is bottled with wild microflora and continues fermenting in the bottle.

**Tasting Notes:** Zesty and zingy mouthwatering, bubbly goodness! It looks cloudy, but it is bright on the inside. The brightest expression of Bajta Pet Nats, bursting with aromas of bitter lemon and white flowers, and zesty green and yellow fruits in the palate. Packed with exotic fruit yet so thirst quenching!

Chill it down and do not shake before opening! This wine is alive.

**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.