



Name: Pullus Blaufränkisch

Classification: Dry red wine

Varietals: 100% Blaufränkisch (aka Modra Frankinja)

Appellation: Štajerska, Slovenia

Density & Yield: 3,000 vines/ha; 1.5 kg/vine

Annual Production: 15,000 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 as well as Slovenske Gorice.

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

Vinification: 2 - 3 weeks of maceration where fermentation went through on the skins; after pressing went into stainless steel where underwent malolactic fermentation. Wine is then transferred and aged in both large oak casks (2,000L+), stainless steel and some used barrique barrels.

Tasting Notes: Picture perfect Blaufränkisch right here! A tremendous and elegant, fruit forward red from cool climate vineyards. Gentle and easy tannins, with pronounced red and black fruit character and medium body. The wine is packed with black forest fruits, cocoa, touch of black pepper, leather and a subtle smokiness with a touch of sweet caramel and winter spices on the finish.

This wine would crush with slow cooked wings, any and all beef, beef stews (goulash, obv), spicy cheese (pecorino, morvler, apenzeller) and all the dried meats.

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.