



**Name:** Pullus Haložan Orange

**Classification:** Dry skin contact wine

**Varietals:** Welschriesling 90%, Yellow Muscat 10%

**Appellation:** Štajerska, Slovenia

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

**Annual Production:** 6,000 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. 14 days of skin maceration during fermentation, blended after pressing into stainless steel for 1 month to complete malolactic fermentation. Aged an additional 2 months in stainless steel before bottling.

**Tasting Notes:** On the nose, Haložan Orange is still fresh and fruity with aromas of stone fruits, dried herbs and zesty notes of subtle graphite. Gentle tannins on the palate with fresh acidity and loads of exotic fruits and herbs.

Haložan Orange is an ode to the traditional local wines of Štajerska, as well as the ancient winemaking techniques of skin contact fermentation for white wines. As opposed to many overly complex skin contact wines, this orange wine is made for everyone. Fresh and fruity but still exhibiting the color and funky nuances of a skin contact white, this is an orange wine of the people, for the people, by the people.

**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.