



Name: Pullus Pinot Noir

Classification: Dry red wine

Varietals: 100% Pinot Noir

Appellation: Štajerska, Slovenia

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

Annual Production: 20,000 bottles

Alcohol: 12,5%

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: Hand harvested. The maceration took place in three stages. The first stage is the so-called cryomaceration which lasts three days at very low temperatures. The second stage involves a sudden increase in temperature and a controlled alcohol fermentation. The third stage is the so-called prolonged maceration. The first stage helps us develop the fruitiness and the varietal character, during the second stage the color is extracted, and the third stage adds to the complexity of the wine. The agreeable acids and the harmonious taste were developed through partial ageing in a big 4000-liter barrel for eleven months and small 225-liter French oak barrels.

Tasting Notes: This Pullus Pinot Noir is of a ruby color and it delights with a pronounced fruity/earthy bouquet which reminds of strawberry marmalade and dried cranberry, complemented with a lovely velvety medium finish and enhanced by the sophisticated aromas of dark chocolate. North-east Slovenia has the IDEAL climate for Pinot Noir, so for Pinot Noir lovers this is a must!

Drink it with Mexican food, or smoked cheeses.

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.