



Name: Pullus Haložan Red 1L

Classification: Dry red wine

Varietals: Blaufränkisch, Pinot Noir, Blauer Kölnler, Zweigelt, Gamay

Appellation: 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 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. Controlled cold fermentation with 2-3 weeks of skin maceration, and undergoing full malolactic fermentation. The wine is aged for 6 months in both stainless steel tanks and large wooden oak casks. Blended, coarsely fined and filtered before bottling.

Tasting Notes: Juicy and bright, yet elegant maintaining a medium body, bright red fruit acidity and smooth tannins. This wine is fresh and fruit packed with sour cherry, strawberry and a touch of middle eastern spices.

Haložan blend is one of the most traditional local wines in Štajerska. Haložan Red is a new addition that highlights the typical varietals of the Haloze region, made for daily consumption, in a simple, fresh field blend of local red grapes. There is no specific formula to this blend, it is slightly different every year. What is consistent is the fact that it is an impeccably easy-to-drink red wine that pairs fantastically with all typical Styrian dishes. A tremendous red wine for the table, can be chilled, and enjoyed with or without food.

Enjoy with bbq, spicy chicken wings, cured meats, smoked fish or, Maks' specialty - Miš Maš - a layered red wine and orange soda spritzar!

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.