



**Name:** Pullus Rosé

**Classification:** Dry rosé wine

**Varietals:** 65% Pinot Noir, 20% Blaufrankisch, 15% Blauer Kolner

**Appellation:** Štajerska, Slovenia

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

**Annual Production:** 6,000 bottles

**Alcohol:** 11.7%

**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:** Grapes undergo gentle pressing, without pressed juice, mainly free run. Cold fermentation in stainless steel tanks, battonage on the lees in stainless steel for 6 months.

**Tasting Notes:** An expressive bright and juicy rose has finally arrived from Pullus! Pretty bright salmon color with a pink hue, this wine is bursting with aromas of strawberry rhubarb, raspberry, whipped cream and fresh plums. On the palate, the wine is crisp and mouthwatering with youthful strawberry, watermelon jolly rancher, red berries, and a subtle mineral spritz.

Enjoy at brunch with lox, basking poolside, or while watching Luka Dončić go off in the playoffs!

**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.