

the tippler club

producer: kabaj

vintage: 2011

wine maker: jean-michel morel

grape varietal: pinot gris aka pinot grigio

where it's from: goriska brda, slovenia

tasting notes: medium bodied, fruit driven
+salted caramel +brioche +almonds

story:

jean-michel morel is an enologist that was trained in bordeaux, where he met his wife katja kabaj. they settled in katja's family village slovrenc, where jean-michel was introduced to fellow winemaker/neighbor jasko gravner, who deeply inspired morel to study the art of ancient qvevri wines.

he is now 1 of 25 producers in the xeloba kartuli association and has taken the acient approach to how he now makes his wines. as an orange wine, this little treat is fermented in large oak tanks with native yeast and macerated (fermented with the skins) up to 30 days. afterwards, it spends 12 months in their cellar.

