

2009 Kogl Magna Dominica Albus

Štajerska, Slovenia

Kogl is the name of the vine-covered hill the Cvetko family chose to establish a winery. While the first written reference to it as a vineyard dates back to 1542, the Kogl home, winery and tasting room all fit into a single structure originally built in 1820. Paintings, sculptures and other works of art cover the entire property. There is an undeniable Kogl aesthetic that extends beyond winemaking. Franci Cvetko produces a considerable range of mostly white wines including the super fresh liter blend “Belo,” the “Mea Culpa” line of premium varietal wines, the age worthy Magna Dominica Albus, and méthode champenoise sparkling wines. Located in the wine district of Prlekija overlooking the township of Velika Nedelja, this northeastern corner of Slovenia has witnessed both great turmoil and prosperity. Positioned at the gateway between Eastern and Western Europe, most of the region’s history can be summed by conquering Empires and marauding Barbarians. In more modern times, the Hapsburg monarchy was dissolved after WWI and Lower Styria split into the Austrian Steiermark and Slovenian Štajerska. Savvy sommeliers are aware of the exceptional Sauvignon Blanc and other aromatic varieties of the Austrian ‘Steiermark’, those even savvier know this terroir continues across the border into Slovenia. That said, as part of communist Yugoslavia, private production in Štajerska ceased and the greatness of the region was largely forgotten. Since Slovenia became independent in 1991, small family producers have made great strides in reversing this tragic history.



off by a bladder press and fermented dry with selected neutral yeast. After settling they are gently filtered, cold stabilized and bottled.

NOTES & PAIRINGS

“Magna Dominica” translates to “Great Sunday” in Latin, and “Albus” means white referring to the blend of Riesling, Yellow Muskat and Auxerrois. Unlike the rest of the Kogl lineup which are vinified in stainless steel, the Albus is matured in traditional large wooden barrels and released after one year of ageing. While still fresh in nature, there’s a little added weight and roundness to be expected from the wood without pronounced wood flavors. Pale greenish and gold in color, the aromatics from the Muskat, stone fruit and body from the Auxerrois, and exotic minerality from the Riesling create a harmony of flavors where each instrument can be heard without needing to compete against one another. Pairs beautifully with Indian and Asian cuisine with plenty of acid to cut through heavier sauces and soups.

ANALYTICS & PRONUNCIATION

PRODUCER: Kogl (Koh-Gul)

APPELLATION: Podravje

VINTAGE: 2009

GRAPE COMPOSITION: Riesling, Yellow Muscat, Auxerrois

CLIMATE: Continental, Alpic Influenced

SOILS: Sandy clay and lime sandstone

AGING: 12 Months in large Slovenian Oak Vats

ALCOHOL: 15.5% abv

RESIDUAL SUGAR: 6.2 g/l

ACIDITY: 6.3 g/l

VINEYARDS

Millions of years ago, the Kogl estate would have been where the Pannonian Sea met the Alps. Temperatures rose, the sea receded, and what remained were piles of non-carbonate sedimentary soils of mixed origin. Warm winds from the continental Pannonian plain to the east are moderated by the cooling effect of the southeastern spur of the Alps while also shielding the area from the harshest northern weather - conditions ideal for aromatic white varieties. Kogl currently cultivates approximately 25 acres consisting of mostly Šipon (Furmint), Chardonnay, Riesling, Auxerrois, Muscat Ottonel, Yellow Muscat, Sauvignon Blanc, Laski Rizling (Welschriesling), Pinot Gris, Traminer, and Pinot Noir.

WINE MAKING

Only estate fruit is used. Fundamental to the intensely fresh quality inherent to Kogl wines, there is virtually no time to waste between harvesting, sorting and pressing the grapes. From barrel aged textured white blends like the “Magna Dominica Albus,” hand riddled Methode Traditionnelle sparkling wines, and constantly fine tuning single varietals in temperature controlled stainless steel tanks, Kogl often makes up to 12 unique wines. After a typically brief cold maceration, grapes are pressed



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