



VERUS  
vineyards

RIESLING



## RIESLING 2015

**Appellation:** Štajerska Slovenija (cool climate white wine region in eastern Slovenia on the Croatian border).

**Varietal:** Rhein Riesling (Renski Rizling)

**Vineyards:** Selected sites in the Jeruzalem, Kog, Strezetina and Ivanjkovci slopes and communes in the hills behind the town of Ormož. Partly on terraces.

**Soils:** Calcareous base rock with clay/sand soil on marl.

**Cultivation:** Vines were pruned and trained using single Guyot to ensure optimal sun exposure to fruit and foliage. Sustainable viticulture is practiced. Hand picked grapes.

**Winery:** Well equipped, small modern winery was set up by Verus Vineyards Ltd. This company was founded in May 2007 by Božidar Grabovac, Rajko Žilčar and Danilo Đnajder. Winery capacity is 130.000 litres.

**Analysis:**

Alcohol:	13,0 % vol.
Residual sugar:	5,5 g/l
pH:	3,16
TA:	6,21 g/l

**2015 Vintage:** January was warm. There were some days with the average temperature above 8°C. February was colder but there were no extreme low temperatures. April temperatures grew warm rapidly and bursting started soon. Because of dry and relatively cold weather bursting was held slowly. Flowering started on May the 31<sup>th</sup> which is few days earlier than long-term average. Summer was hot and accompanied with enough of precipitation. August hot and windy weather accelerated ripening which caused that on southern sites harvest had to be done earlier. Harvest started on September the 2<sup>nd</sup>. The weather during the harvest was nice and very warm. Health condition of the grapes and ripeness were perfect. There were some rainy days at the end of September which interrupted the harvesting but the majority of the grapes were already under the roof. The harvest ended in the first days of October. With the right harvest timing we were able to keep the natural acid and aromatics. Due to moderate crop the wines of vintage 2015 have nice concentration and richness of the flavour.

**Winemaking:** The grapes were harvested between 27<sup>th</sup> and 28<sup>th</sup> of September. Only clean, perfectly ripe grapes were picked into small 12 kilo perforated crates. The grapes were gently handled with minimum air contact of must, juice and wine. The juice was fermented in stainless steel tanks over three weeks at below 15°C. The wine was carefully racked, filtered and bottled.

**Taste:** The wine shows lovely youthful Riesling character. The bouquet is a combination of floral notes with peach and basil. On the palate, the wine is showing length and elegance with a lively and crisp acid. The ageing potential of this wine is great.