



VERUS  
vineyards

RIESLING



## RIESLING 2014

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

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

**Availability:** 420 cases 12 x 75cl bottles

**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 under the integrated system monitored by IPGV. 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 Žličar and Danilo Šnajder. Winery capacity is 110.000 litres.

**Analysis:**

Alcohol:	12,77 % vol.
Residual sugar:	4,3 g/l
pH:	3,33
TA:	6,45 g/l

**2014 Vintage:** Most of the winter weather was mild and without snow. At the end of January freezing rain paralyzed whole of Slovenia for 10 days, luckily with no serious damages in our vineyards. Warm spring weather followed and the bursting of vines was early. Flowering started on 27<sup>th</sup> of May with some rainy periods. Summer months were unusually cold and rainy with July and August recording rainfalls above average. Dry and windy weather was expected for late summer but September has recorded 212 mm of rainfall.

We started with the harvest on 17<sup>th</sup> of September. The picking the grapes required a lot of patience and precision. We have trained our team of grape pickers to select only the ripe and healthy fruit. The quality of grapes, which came to the winery, was excellent, though the yield loss was unfortunately huge i.e. between 40% and 70 %. As a result of cold and prolonged ripening time, the varietal expression and flavour concentration of our 2014 wines are great and beautiful.

**Winemaking:** The grapes were harvested between 27<sup>th</sup> and 29<sup>th</sup> of September. Only clean, perfectly ripe grapes were picked into small 12-kg 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.

**[www.verusvino.com](http://www.verusvino.com)**