



## RIESLING 2013

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

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

**Availability:** 1200 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:	12,8 % vol.
Residual sugar:	6,1 g/l
pH:	3,92
TA:	7,0 g/l

**2013 Vintage:** The vintage was marked by a very long and cold winter with frequent snow days. Cold morning winter temperatures of 0°C continued until mid April. Thereupon, the daily temperatures grew up to 25°C. The weather in May and June was moderately warm and wet. The vine flowering began on June the 7th. In the beginning of July the vine's growth pace lagged one week behind if compared to the average vintage growth pace. Hot weather prevailed from late July until mid August with temperatures exceeding 37°C. Water supply was sufficient and the vine growth was intense. The daily temperatures declined in the second half of August and enabled grapes ripening during cold nights. The harvest was accompanied by cold and windy weather with occasional showers. The 8th of September saw the start of the harvest.

**Winemaking:** The grapes were harvested on 13<sup>rd</sup>, 24<sup>th</sup> and 25<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 has a lovely youthful Riesling character. The bouquet is a combination of floral notes with peach and basil. On the palate the wine is showing the length and elegance with a lively and crisp acid. Ageing potential of this wine is great.

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