



## RIESLING



## RIESLING 2016

**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 Žličar and Danilo Šnajder. Winery capacity is 130.000 litres.

**Analysis:**

Alcohol:	13,16 % vol.
Residual sugar:	5,1 g/l
pH:	3,06
TA:	7,51 g/l

**2016 Vintage:** The cold January, when temperatures were most of the time below zero, was followed by an above-average warm February, March and April. Bud bursting started a bit earlier, which brings always along the risk of spring frost.

By the end of April, when the offshoot already developed 4-5 leaves, the climate experienced a sharp cool down. As of 26<sup>th</sup> April the temperatures have fallen below zero on lower areas, in valleys they were recorded up to -4°C. In addition, 10 cm of snow has fallen the day after. What followed were three days of great uncertainty. Some more snow, a bit low temperatures and we could have lost the entire harvest.

The vines recovered after a few days and the growth continued in its normal pace. The blooming started on 2<sup>nd</sup> June and progressed without any problems. The vineyards in Ivanjkovci and Jeruzalem were hit by hail on 6<sup>th</sup> July but the grapes remained unharmed. The summer was relatively cold and the ripening was slowed down. The end of August experienced a sunny and dry weather and the harvest started on 9<sup>th</sup> September. Due to fine weather no major problems occurred and the harvest ended on 6<sup>th</sup> October with the Furmint vineyard in Jeruzalem.

Vintage 2016 was truly dramatic. We have survived the spring frost and hail without major consequences and produced grapes that fully meet our high-set measures.

**Winemaking:** The grapes were harvested between 26<sup>th</sup> and 27<sup>th</sup> of September. Only clean, perfectly ripe grapes were handpicked into small 12 kg perforated bins. Grapes were handled gently. We practiced later minimum air contact of must, juice and wine. Juice was fermented in stainless steel tanks over three weeks at 15° - 20° C. The wine was carefully racked, filtered and bottled.

**Taste:** This wine shows lovely youthful Riesling character. Bouquet is a combination of floral, peach and basil notes. On the palate the wine is showing length and elegance with a lively and crisp acid. This wine is very attractive as young wine but it has also a great ageing potential.