



RIESLING 2008

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

Varietal: Rhein Riesling (Renski Rizling).

Availability: 900 cases 12 x 75cl bottles.

Vineyards: Selected sites in the 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 80.000 litres.

Analysis: Alcohol: 13 % vol.
Residual sugar: 8,7 g/l
pH: 3,28
TA: 7,23 g/l

2008 Vintage: The vintage was slightly colder than average. There were many hail storms - luckily not lethal for us. Careful work in the vineyard, sufficient water supply in the soil and moderate temperatures during ripening season, followed by dry windy autumn, created and preserved plentiful natural varietal cool climate aromas in the grapes. Wines tastes therefore fresh and pleasant.

Winemaking: We harvested Riesling between 13th and 14th of October. Only clean, perfectly ripe grapes were picked into small 12 kilo perforated crates. Gentle handling of grapes with minimum air contact of mash, juice and wine. Fermentation took place over three weeks in stainless steel tanks at under 15°C. Gentle racking, filtration and bottling.

Taste: Despite lovely youthful Riesling character the wine is already showing great potential. It is developing an intense lime zest and peach varietal bouquet with hints of basil perfume which follows through to the palate showing length and elegance with a lively crisp style and beautiful balance.

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