



CHARDONNAY 2025

Verus Vineyards Winery was founded in May 2007 by Božidar Grabovac, Rajko Žličar and Danilo Šnajder.

Appellation: Štajerska Slovenija - Cool climate region at the border of eastern Alps foothills and Pannonian Plain

Varietal: 100% Chardonnay

Vineyards: selected sites: Kog and Litmerk

Soil: Calcareous base rock with clay/sand soil on marl mostly

Altitude: 300 - 340 m

Slope: 35 - 40%

Viticulture: Sustainable viticulture according EU regulations. Vines were pruned and trained by single guyot to ensure optimal sun exposure to fruit and foliage. Permanent grass cover. No fertilisation. Hand-picked grapes.

2025 Vintage: The winter was mild, January and February were a little colder than in recent years. March warmed up quickly and vegetation started again early. On April 7, temperatures in the valleys dropped below freezing, while at higher altitudes, where our vineyards are located, they remained just above 0 °C, so there was no spring frost. Flowering began on June 1, a few days later than the previous year, but still a good week before the long-term average. It proceeded smoothly for all varieties and ended quickly. The summer heat came early, with relatively little rainfall throughout. Mid-August was hot and dry, with temperatures reaching 36 °C on August 10 and 16. Fortunately, some rain fell occasionally — just enough to refresh the vines and prevent disruptions to ripening. At the end of August, the heat subsided. We started the harvest on August 26th, which is the second earliest start so far. The harvest took place in good weather and without any problems. The grapes were healthy and optimally ripe.

Winemaking: We harvested Chardonnay on 10th of September. Only clean and perfectly ripe grapes were picked into 12 kg crates. Destemmed and quickly pressed grapes. We handled grapes, must, juice and wine using protective technology - minimum air contact and quick, gentle handling. Fermentation took place for 20 days in stainless steel tank at 15°-20°C. No MLF, no fining, only gentle filtration and bottling in early February next year.

Yield: 50 hl/ha

Analysis: Alcohol: 14,44 % vol.
Residual sugar: 1,0 g/l
TA: 5,80 g/l

Taste: Lively and bright unoaked Chardonnay with white flowers, mango and pineapple aromas on the nose. Intense and persistent varietal flavour is nicely combined with vibrant acid which gives structure and makes this wine nicely balanced.

Serving temperature: 11°- 12°C

Bottle: 0,75 L, **EAN:** 3830047630024

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