



FURMINT 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% Furmint

Vineyards: selected sites: Jeruzalem and Ivanjkovci

Soil: light clay/sand soil on marl

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 Furmint on 15th, 16th and 17th of September. Cold grapes were harvested into 12 kg bins. Perfectly ripe healthy grapes were quickly and gently pressed. For the main blend we were using free run juice and a small proportion of pressed juice. Each step of handling was made with minimum air contact. Fermentation lasted for 3 weeks in stainless steel tanks at the temperature 15° - 20° C. Gentle filtration without fining followed. Bottling was made in early January.

Yield: 60 hl/ha

Analysis: Alcohol: 12,40 % vol.
Residual sugar: 3,5 g/l
TA: 6,14 g/l

Taste: Accacia flowers, green apple, lemon zest, crushed herbs and pear on the nose. On the palate, it is vibrant and fresh, with a chalky minerality which enhances its refreshing character. Wine shows delicate but unusually persistent flavour.

Serving temperature: 11° - 12°C

Bottle: 0,75 L, **EAN:** 3830047630055

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