



MUSKATELLER 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% Gelber Muskateller

Vineyards: selected sites: Pavlovski vrh 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 Yellow Muscat on 5th of September. Only clean, perfectly ripe grapes were picked into 12 kg crates. Cold grapes were quickly pressed without skin contact. We tried to avoid overtly jammy aromas or extraction of phenols. Fermentation took place for over three weeks in stainless steel tanks at the temperature 15°-20°C.

Yield: 60 hl/ha

Analysis: Alcohol: 12,15 % vol.
Residual sugar: 13,5 g/l
TA: 6,16 g/l

Taste: Floral muscat, citrus and orange zest on the nose. Charming lightly sweet, fresh and vibrant. Very pleasant, intense and persistent flavour.

Serving temperature: 10°- 11°C

Bottle: 0,75 L, **EAN:** 3830047630093

VERUS VINOGRADI d.o.o., Ljutomerska cesta 36, 2270 Ormož, Slovenia
T +386 2 741 54 40 | info@verusvino.com | www.verusvino.com

VERUS
VINEYARDS