



PINOT GRIS 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% Pinot Gris

Vineyards: selected sites: Jeruzalem and Radomersčak

Soil: Calcareous base rock with clay/sand soil on marl mostly, with predominant loam at Mali Kog vineyard.

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 Pinot Gris on 27th of August. Only clean, perfectly ripe grapes were picked in 12 kg crates. Gentle handling of grapes, must, juice and wine. We practiced quick pressing of destemmed grapes without skin contact to avoid extraction of the phenolics. Juice was cold settled for 24 hours and racked to fermentation tanks. Fermentation took place in stainless steel tanks for over three weeks at the temperature 15°-20°C. No fining, gentle filtration and early bottling was followed at the end of February.

Yield: 50 hl/ha

Analysis: Alcohol: 13,41 % vol.
Residual sugar: 1,9 g/l
TA: 5,67 g/l

Taste: Yellow apples, grapefruit, almonds and slightly smoky character are weaved together. Moderate acid, stone fruit character and minerality on the palate.

Serving temperature: 11°- 12°C

Bottle: 0,75 L, **EAN:** 3830047630079

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