



PINOT NOIR 2020

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 Noir

Vineyards: Vertical sites: Ivanjkovci and Jeruzalem. The vineyards are perfect combination of open and wind exposed east-south sites which restrict direct sun exposure and over-heating of the grapes during the ripening season. Vineyards were planted in 2009 and 2013 with Dijon clone 777.

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

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.

2020 Vintage: Winter was mild and snowless. It cooled down in late March, snow fell in mid-April and budding began at 'normal' times. Due to cold spells in April and May, the growing season started a bit later than in previous years. Flowering began on 1 June. The summer was beautiful, sunny, not too hot. Grape ripening period took place at moderate temperatures, which are excellent for aroma formation. As we were preparing for the harvest, on August 30, the last hot and steamy day of the year, we were caught in a severe hailstorm. Many vineyards have suffered damage. Luckily dry and sunny weather followed. Harvest started a week later than in previous years. Between 8 September and 9 October, we harvested the crop. The hail loss was 30%.

Winemaking: The harvest was made on 29th of September with the morning temperature 5°C. Grapes were handpicked in 12 kg bins. We made selection of the grapes at the harvest in the vineyard. After destemming and crushing we made 3 days of cold soaking. Fermentation was made in open top fermenter with pigeage 2-3 times per day. Pressing on 21st of October. Malolactic fermentation followed. Racking into the barrels on 9th of December for one year. We used 3-5 years old barrels Seguin Moreau (225 lit.). Bottled on 15th of October 2025.

Yield: 40 hl/ha

Analysis: Alcohol: 13,48 % vol.
Residual sugar: 0,3 g/l
TA: 5,02 g/l

Taste: This beautiful ruby colour wine expresses a combination of intense fruity character reminiscent of raspberry, strawberry and sweet cherry on the nose. On the palate there is an elegant combination of intense fruit flavour, soft tannins and lovely gentle acid; a balanced food wine.

Serving temperature: 16°C

Bottle: 0,75 L, **EAN:** 3830047630208

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