



RIESLING 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% Riesling

Vineyards: selected sites: Jeruzalem, Kog and Ivanjkovci

Soil: Calcareous base rock with 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: The grapes were harvested on 10th, 11th and 12th of September. Only clean, perfectly ripe grapes were handpicked into small 12 kg perforated bins. Grapes were handled gently. We practiced later minimum air contact of must, juice and wine. Juice was fermented in stainless steel tanks for over three weeks at 15°-20°C. The wine was carefully racked, filtered and bottled in mid February.

Yield: 50 hl/ha

Analysis: Alcohol: 13,09 % vol.
Residual sugar: 3,4 g/l
TA: 6,04 g/l

Taste: Wine has a wonderful aroma reminiscent of jasmine, white peach, wild strawberries and lime zest. Varietal bouquet follows through to the palate showing length and elegance with a lively crisp style and beautiful balance.

Serving temperature: 11°- 12°C

Bottle: 0,75 L, **EAN:** 3830047630031

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