

Verus Vinogradi

Slovenia - Štajerska - Ormož



FURMINT ŠTAJERSKA SLOVENIJA

100% Furmint

Production area: Selected plots in the municipalities of

Ivanjkovci, Kog, Jeruzalem and Strezetina **Terrain:** argillo-sabbioso su suolo marnoso

Harvest: manual

Vinification: fermentation lasts 3 weeks in stainless steel tanks at a temperature of 15°-20° C. Ten percent of the wine ferments in 225-liter French barriques that are 2-3 years old and are left

on the fine lees for four months

Refinement: steel Color: straw yellow

Fragrance: herbaceous notes, apple and peach aromas **Flavor:** very delicate, excellent balance with acidity, very

persistent

Alcoholic Grade: 13% vol



Ownership/Founders Danilo Šnajder Božidar Grabovac Rajko Žličar Start of Activity 2007 Vitiviniculture Traditional Hectares 25 Bottles produced 90.000



Founded in 2007 by three friends, Danilo, Božidar and Rajko, the winery in Ormož, a small town wedged between Austria, Hungary and Croatia in eastern Slovenia, vinifies grapes grown on its own 25 hectares of vineyards in the nearby hills. Fresh, clean, easy-to-drink yet refined, deep and elegant wines are produced by this winery, which after only 15 years has become a market leader. For this reason, since the first vintage, all the winery's wines have been packaged with screw caps to better enhance their freshness. The winery's true flagship is Riesling, which over time evolves towards a marked and deep minerality. A small entity that to date well represents the renewed Slovenian winemaking tradition.