

Verus Vinogradi

Slovenia - Štajerska - Ormož



FURMINT ŠTAJERSKA SLOVENIJA
100% Furmint

Production area: Selected plots in the municipalities of Ivanjковci, 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 the three friends Danilo, Božidar and Rajko the winery in Ormož, a small town wedged between Austria, Hungary and Croatia in eastern Slovenia, makes wine from grapes produced from the 25 hectares farmed on their own land in the nearby hills. Fresh, clean wines that are easy to drink but still fine, deep and elegant for this winery that after only 15 years is a major player in the market. Therefore, all of the winery's wines are packaged with screw caps to better enhance the freshness component. The winery's true flag bearer is the fat but elegant Riesling, which evolves toward a marked and deep minerality with time, even though the bottles have screw closures. A small entity that to date well represents the renewed Slovenian winemaking tradition.