

# Verus Vinogradi

Slovenia - Štajerska - Ormož



**Ownership/Founders** Danilo Šnajder Božidar Grabovac Rajko Žličar

**Start of Activity** 2007

**Vitiviniculture** Traditional

**Hectares** 25

**Bottles produced** 90.000

PINOT NOIR ŠTAJERSKA  
SLOVENIJA

**100% Pinot Noir**

**Production area:** slopes of Ivanjkovci and Litmerk

**Terrain:** argillo-sabbioso su suolo marnoso

**Harvest:** manual

**Vinification:** 2 days cold maceration. Fermentation was done in an open fermenter with stems; pumping over 2-3 times a day. Malolactic fermentation follows

**Refinement:** about 9 months in small wooden barrels

**Color:** ruby red

**Fragrance:** hints of red fruit

**Flavor:** elegant combination of intense flavors and pleasant acidity

**Alcoholic Grade:** 13% vol



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.