

Verus Vinogradi

Slovenia - Štajerska - Ormož



PINOT NOIR ŠTAJERSKA
SLOVENIJA

100% Pinot Noir

Production area: slopes of Ivanjковci 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



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.