

# 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

## SAUVIGNON ŠTAJERSKA SLOVENIJA

**100% Sauvignon Blanc**

**Production area:** Selected plots in the municipalities of Jeruzalem, Strmec, Mali Kog, Kog, Litmerk, Pavlovski vrh, Ivanjkovci, Brebrovnik and Radomerščak

**Terrain:** base di roccia calcarea con argilla e sabbia su marne

**Harvest:** manual

**Vinification:** fermentation takes place for three weeks in stainless steel tanks at a temperature of 15°-20°C. After fermentation, the wine remains in contact with the fine lees for several weeks

**Refinement:** steel

**Color:** straw yellow

**Fragrance:** notes of fruit, currants, passion fruit and hints of nettle

**Flavor:** good roundness and persistence, elegant on the palate

**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.