



PINOT GRIS

Ormoz, Slovenia

Verus



www.verusvino.com

Method & Production

Gentle handling of grapes, must, juice and wine. Quick pressing of destemmed grapes with minimum skin contact to minimize the extraction of phenolics. The juice was cold settled for 24 hours then racked before fermentation. Fermentation took place over three weeks in stainless steel tanks at a temperature of 15° – 20°C. After fermentation the wines remained on fine lees for a two months to build mouth feel and complexity. No fining, gentle filtration and early bottling.

Tasting Notes

Fresh pear, gentle spices and citrus flavors on the nose. Soft acid, stone fruit character and minerality on the palate.

Food Matching

This wine would work really well with aromatic Asian cuisine, for example a Thai Green Curry.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
VS0224	Pinot Gris	Pinot Gris	2024	14.0%	Screw Cap	6x0.75lt	No	No	Yes	No