



RIESLING

Ormoz, Slovenia

Verus



www.verusvino.com

Method & Production

The grapes were harvested between 26th and 27th of September. Gentle handling of carefully picked grapes with minimum air contact of juice. Fermentation took place over three weeks in stainless steel tanks at a temperature of 15° – 20°C. The wine is then racked, filtered and bottled.

Tasting Notes

Despite lovely youthful Riesling character the wine is already showing great potential. It is developing an intense lime zest and peach varietal bouquet with hints of basil perfume which follows through to the palate showing length and elegance with a lively crisp style and beautiful balance.

Food Matching

This wine needs really fresh, delicate flavors to match with it, a simple chicken salad or prawns for example.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
VS0423	Riesling	Riesling	2026	12.5%	Screw Cap	6x0.75lt	No	No	Yes	No