

SAUVIGNON BLANC

Ormoz, Slovenia

Verus

VEGAN

www.verusvino.com

Method & Production

We handled the grapes, must, juice and wine using protective technology – minimum air contact and quick, gentle handling. Fermentation took place over three weeks in stainless steel tanks at under 15°C. After fermentation the wines remained on yeast lees for a few weeks to build mouth feel. No fining, gentle filtration and early bottling.

Tasting Notes

Vibrant fruit with the classic gooseberry, passionfruit and nettles aromas; good depth of flavour and length. Crisp and elegant on the palate.

Food Matching

Chicken, seafood, spring vegetables, and herb-based sauces.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
VS0125	Sauvignon Blanc	Sauvignon Blanc	2025	13.0%	Screw Cap	6x0.75lt	No	No	Yes	No