



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 | | | | | | | | | | |
| VS0424 | Riesling | Riesling | 2024 | 12.5% | Screw Cap | 6x0.75lt | No | No | Yes | No |