



SAUVIGNON BLANC

Ormoz, Slovenia

Verus

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.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
VS0119	Sauvignon Blanc	Sauvignon Blanc	2019	13.0%	Screw Cap	6X0.75l	No	No	No