

# HEDONISTA NV

Just because you feel good


Non-vintage blend of the 2021—2023 vintages.

|                              |  |
|------------------------------|--|
| <b>Grape varieties</b>       | Gruner Veltliner (dominant),<br>Welschriesling, Neuburger                          |
| <b>Region</b>                | Moravia  |
| <b>Subregion</b>             | Velkopavlovická  |
| <b>Village</b>               | Velké Bílovice   |
| <b>Vineyard</b>              | Firma  |
| <b>Aspect</b>                | West-east  |
| <b>Average altitude</b>      | 219 m ASL  |
| <b>Slope</b>                 | 5%   |
| <b>Soil</b>                  | Loess  |
| <b>Farming</b>               | Organic (certified by ABCERT)  |
| <b>Age of vines</b>          | 6 years  |
| <b>Vineyard size</b>         | 1.6 ha   |
| <b>Training system</b>       | Guyot  |
| <b>Density of plantation</b> | 2.2 × 0.9 m  |
| <b>Yield</b>                 | 35 hl/ha in average  |
| <b>Harvest</b>               | By hand, 2021—2023   |
| <b>Vinification</b>          | Short (3 days) skin contact  |
| <b>Pressing</b>              | Slow and gentle, 0.2 bar maximum   |
| <b>Fermentation</b>          | Spontaneous, starting during<br>maceration and finished in 3000 L<br>Gamba barrel. |
| <b>Ageing</b>                | In 3000L Gamba barrel.<br>Solera of 3 vintages                                     |
| <b>Fining</b>                | No   |
| <b>Filtration</b>            | No   |
| <b>Sulfur addition</b>       | 5 mg/l at bottling   |
| <b>Bottling</b>              | June 3, 2025   |
| <b>Lot number</b>            | Hed3d  |
| <b>Alcohol by volume</b>     | 12%  |
| <b>Acids</b>                 | 6.6 g/l  |
| <b>Residual sugar</b>        | 0.1 g/l  |
| <b>Bottle</b>                | 0.75 l Burgunder Vetropack   |
| <b>Closure</b>               | Ardeaseal Organic  |
| <b>Serving temperature</b>   | 11—12 °C   |

*nestarec*

My long-time Prague distributor Standa (of Veltlin.cz) enjoyed our Dopamin & Postmoderna wines so much, that he suggested I find them a skin-contact sibling. I'm happy to oblige with this soft soft maceration — actually more of a whole bunch fermentation — of recent vintages, aged together as solera in big barrel. It will probably make Standa even happier (although that wasn't the main reason, it also happens to be my favourite white grape), the blend is based on Veltliner. An ode to finding joy in small everyday things. (And bottles.) Wine is supposed to make us feel good, right?



More on the wines and our philosophy on  
[www.nestarec.cz](http://www.nestarec.cz) &  [@milannestarec](https://www.instagram.com/milannestarec)