

DANGER

230 V / 380 V / 770 V

2022

Dangerously drinkable.
Approach at your own risk.

The seventh edition of this wine. The same Sahary field blend as in previous vintages, this time with a bit higher proportion of Neuburger which gave us a beautiful yield after a few years of rest. Lower ABV, perfect drinkability, very gentle bubbles, and approachable character. It's the kind of wine that I'm happy to drink anywhere, anytime, so I made some half-bottles as well, called Danger 230 Volts (like the ubiquitous household power supply, wink wink). A cute little bottle that will fit right in your pocket, no matter where you go...

Grape varieties	Muller Thurgau, Neuburger, Muscat
Region	Moravia
Subregion	Velkopavlovická
Village	Moravský Žižkov
Vineyard	Sahary
Aspect	South
Average altitude	210 m ASL
Slope	8%
Soil	Sand
Farming	Organic (certified by ABCERT)
Age of vines	Planted in 2002
Vineyard size	1.9 ha
Training system	Guyot
Density of plantation	2.20 x 1.0 m
Yield	48 hl/ha
Harvest	By hand, all grapes together. September 4–6, 2022
Vinification	Sorted by hand
Pressing	Direct press of whole bunches, maximum pressure 0.3 bar
Fermentation	Spontaneous, 70 days in stainless steel tanks, bottled while still going
Ageing	Bottle
Fining	No
Filtration	No
Sulfur addition	No
Bottling	December 2022 with 10 g/l residual sugar. Undisgorged
Lot number	DAN22
Alcohol by volume	11.5 %
Acids	6.0 g/l
Residual sugar	0.1 g/l
Bottle	0.375 l / 0.75 l / 1.5 l Green Sekt bottle, Vetropack.
Closure	Crown cap
Serving temperature	9–10 °C

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2022 was a very dry and hot year, with only 421 mm of rainfall (= about 100 mm less than average) and 32+ days with temperatures exceeding 30 °C between June and August. While the younger vineyards visibly suffered, the older vineyards coped very well, and we did our best to adapt the vineyard management, in order to keep as much shade and water as possible. The temperatures dropped radically at the end of August and the ripening became very slow, thanks also to the nearly-constant September rain. Fortunately, warmer weather returned in October and saved the vintage's reputation, especially for late varieties such as my beloved Gruner Veltliner and Blaufrankisch. Fermentations in general were slower than usual (not just in our region but more or less in the whole of Central Europe, afaik), but in the end, the wines are tasty, aromatic and accessible, with lower acidity and lower ABV, ready to be drunk quickly.



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