

NACH 2022

Serving some bright Moravian red realness

I've been drinking the typical rural Moravian red since I was a kid – before the arrival of new oak barrels, de-acidifiers, tannins and all the other BS covering the light, bright, drinkable character native to our local wines, especially when based on my dear Blaufrankisch, a grape I focus on more and more. I wanted to put the classic juicy Moravian red back in the spotlight, so voila Nach! Named after its colour (= purple in Czech) and served in a healthy measure of one litre, because this is the kind of wine you can drink even without moderation...

Nestarec

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.

Grape varieties	Blaufrankisch, Pinot Noir, Zweigelt
Region	Moravia
Subregion	Velkopavlovická
Village	Velké Bílovice & Moravský Žižkov
Vineyard	Blend of different plots
Aspect	South
Average altitude	205–215 m ASL
Slope	5–12%
Soil	Clay
Farming	Organic (certified by ABCERT)
Age of vines	6–21 years old
Vineyard size	1.8 ha
Training system	Guyot
Density of plantation	2.2 x 1.0 m and 2.0 x 0.9 m
Yield	40 hl/ha
Harvest	By hand, October 15–18, 2022
Vinification	Sorted by hand, destemmed, uncrushed
Pressing	Gentle push by the pneumatic press and free-run juice
Fermentation	Spontaneous, 14 days in open-top vats with regular gentle remontage
Ageing	Stainless steel + Wood
Fining	No
Filtration	No
Sulfur addition	No
Bottling	April 2023
Lot number	Nach22
Alcohol by volume	12.5 %
Acids	5.7 g/l
Residual sugar	0.1 g/l
Bottle	1.0 l Vetropack Bordeaux 447
Closure	Crown cap
Serving temperature	16–18 °C



Label art by Mirka Nestarcová

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