

MOJE 2 NV

And at that point
the Sun should rise

The backbone of this wine (75%) comes from 2019, a balanced and classical vintage, complimented by addition of the 2020 must for freshness, bubbles and energy. Disgorged, zero dosage.

Grape varieties	Riesling
Region	Moravia
Subregion	Velkopavlovická
Village	Velké Bilovice
Vineyard	Achtele
Aspect	South-west
Average altitude	260 m ASL
Slope	7%
Soil	Sand and loess
Farming	Organic (certified by ABCERT)
Age of vines	Planted in 2015
Vineyard size	0.95 ha
Training system	Guyot
Density of plantation	2.0 x 1.0 m
Yield	28 hl/ha
Harvest	By hand
Vinification	Traditional method with assemblage of vins clairs and then secondary fermentation in bottles (by addition of slowly fermenting 2020 must)
Pressing	Slow direct press
Fermentation	Spontaneous, in acacia barrels
Ageing	Acacia barrels for the base wines, then in bottles
Fining	No
Filtration	No
Sulfur addition	No
Bottling	August 5, 2021. Disgorged in October 2023. Zero dosage (brut nature)
Lot number	MOJ2
Alcohol by volume	12.0%
Acids	7.1 g/l
Residual sugar	2.4 g/l
Bottle	0.75l. Green Sekt bottle, Vetropack.
Closure	Crown cap
Serving temperature	9–10 °C

Nestarec

Non-vintage 100% Riesling from a single vineyard, with delicate fizz coming from secondary fermentation in the bottle. The wine has the signature Nestarec electricity and instant aromatic grip of Danger, but there's something more to it, something I call the X-factor, coming probably from the marriage of Bilovice loess, the noble grape and time spent lounging on lees. Every time I taste it, I'm amazed that we've made something this... captivating! Hence the name - it means My or Mine in Czech, and I stand behind it 300%. (Pronounced [mó-yeh] although I like the idea of hearing it sound like "mojo" because this wine surely has one.)



More on the wines and our philosophy on
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