

MOJE NV

And at that point
the Sun should rise

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 [mō-yeh] although I like the idea of hearing it sound like “mojo” because this wine surely has one.)

Nestarec

2018 was the hottest vintage we remember. Very early flowering hinted an early harvest, save for some weather unpredictabilities; in reality, the warm summer literally baked the grapes even faster than expected. We started picking in the first half of August – practically 20–25 days earlier than usually. Totally unprecedented. The whole harvest was done in record time, practically twice as fast, with a record number of pickers too – sometimes as high as 60 people at the same time (!). But we had to do our best in order to keep the acids and sugars within some sort of norm. The wines were ready rather quickly. All in all, it's a good vintage, esp. for reds. Not really nuanced (I generally prefer cooler vintages with more ageing potential) but the wines are generous, ready to drink and show good structure.

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 2013
Vineyard size	0.95 ha
Training system	Guyot
Density of plantation	2.0 x 1.0 m
Yield	38 hl/ha
Harvest	By hand, September 12, 2018
Vinification	Secondary bottle fermentation – still wine from 2018 refermented by fresh grape must during the 2019 vintage
Pressing	Whole bunch direct-press
Fermentation	Spontaneous, 60 days
Ageing	Vin clair: Acacia barrels, ~1 year; then in bottle
Fining	No
Filtration	No
Sulfur addition	No
Bottling	September 2019. Undisgorged
Lot number	MOJ1
Alcohol by volume	12.0 %
Acids	7.2 g/l
Residual sugar	1.2 g/l
Bottle	0.75 l Green Sekt bottle, Vetropack.
Closure	Crown cap
Serving temperature	10–11 °C



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