

POSTMODERNA NV

Le grand carambolage

Non-vintage blend of the 2021–2023 vintages.

Grape varieties	Blaufrankisch
Region	Moravia
Subregion	Velkopavlovická
Village	Moravský Žižkov, Velké Bilovice
Vineyard	Blend of different plots
Aspect	South
Average altitude	205–229 m ASL
Slope	5–14%
Soil	Loess, sand, clay
Farming	Organic (certified by ABCERT)
Age of vines	Planted between 1972–2001
Vineyard size	2.1 ha
Training system	Guyot
Density of plantation	3.0 × 1.0 and 2.2 × 1.0 m
Yield	25 hl/ha in average
Harvest	By hand, 2021–2023
Vinification	Classic open vat maceration with gentle punchdowns
Pressing	Slow pneumatic press after fermentation
Fermentation	Spontaneous
Ageing	Older 225l and 400l barrels
Fining	No
Filtration	No
Sulfur addition	No
Bottling	July 7, 2025
Lot number	Post5
Alcohol by volume	12.5%
Acids	5.7 g/l
Residual sugar	0.1 g/l
Bottle	0.75 l Burgunder Vetropack
Closure	Ardeaseal Organic
Serving temperature	16–18 °C

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Our Blaufrankisch library consists of several dozen “volumes” today, as I started collecting them from the 2016 vintage onwards. This wine is a very deliberate combination of barrels that complement each other — we don’t want to showcase the voice of one given location, vintage or point of view; its force lays in the fact that there are several of them, having a civil debate about the character of this noble grape in our location. A very personal wine in which I return to the different stages of my journey and winemaking philosophies of the last years. Hence also the metaphorical claim (taken from the MAD Paris catalogue of the “Les Années 80” exhibition about the crazy creative effervescence of 1980’s in France), because it has been quite a ride!



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