

# BĚL 2022

For that moment when magnum  
feels a tad too decadent  
but a regular 750 just won't do

My unassuming Moravian roots, this time with a more important part of Gruner, a grape I focus on more and more as I find it both super interesting and greatly adapted to Bilovice conditions. Wine that you can drink with literally everyone, be they natural wine fans or haters. (I sometimes joke that I make this wine so that I have something to drink with my Bilovice neighbours.) Made with "common" local grapes that always used to be blended together for an everyday wine, drunk in masses by the masses. An approach I like—and Běl and its 1-litre plump juice-like bottle is my tribute to that. Linocut label by my wife Mirka to emphasise this rustic, casual hand-made vibe.

*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.

<b>Grape varieties</b>	Gruner Veltliner, Welschriesling, Muller Thurgau
<b>Region</b>	Moravia
<b>Subregion</b>	Velkopavlovická
<b>Village</b>	Velké Bílovice & Moravský Žižkov
<b>Vineyard</b>	Blend of different plots
<b>Aspect</b>	South-west and south-east
<b>Average altitude</b>	205–260 m ASL
<b>Slope</b>	5–15%
<b>Soil</b>	Loess
<b>Farming</b>	Organic (certified by ABCERT)
<b>Age of vines</b>	4–21 years old
<b>Vineyard size</b>	4 ha
<b>Training system</b>	Guyot
<b>Density of plantation</b>	2.2 x 1.0 m and 2.0 x 0.9 m
<b>Yield</b>	60 hl/ha
<b>Harvest</b>	By hand, September 19–24, 2022
<b>Vinification</b>	Sorted by hand, destemmed, not crushed
<b>Pressing</b>	Directly pressed on pneumatic press, ~12 hours
<b>Fermentation</b>	Spontaneous, ~45 days
<b>Ageing</b>	Stainless steel + Wood
<b>Fining</b>	No
<b>Filtration</b>	No
<b>Sulfur addition</b>	8 ppm before bottling
<b>Bottling</b>	April 2023
<b>Lot number</b>	Bel22
<b>Alcohol by volume</b>	11.5 %
<b>Acids</b>	5.8 g/l
<b>Residual sugar</b>	2.0 g/l
<b>Bottle</b>	1.0 l Vetropack Bordeaux 447
<b>Closure</b>	Crown cap
<b>Serving temperature</b>	11–12 °C



Label art by Mirka Nestarcová

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