

# JIL 2022

You have to pick the places  
you don't walk away from

*"Teach us to care and not to care."*

A verse from T.S. Eliot's 1930 poem *Ash Wednesday*, and a fitting motto for our 2022 vintage. The year I became even more aware that winemaking means focusing all your energy on what you can influence, and letting go of what you can't. This approach allows us to create wines that are precise and solid, yet unforced and genuine — a seeming contradiction that defines these 2022s.

Abundant sunshine throughout the growing season ranks this vintage among the very warm and dry ones. A very mild winter was followed by an early spring with rapid growth. May and June saw no dramatic fluctuations which allowed for even flowering and grape-set. However, summer brought a long period of tropical temperatures and little rainfall, resulting in smaller berries, higher concentration, and firm structure. Despite the drought, the vines adapted well, especially in our older vineyards and on sites where we've been farming with a "hands-off" approach (no tillage, no shoot-thinning) tailored individually to each vine — i.e., our White Labels plots, the oldest and most idiosyncratic of our vineyards.

Thunderstorms and light rains in August helped stabilize ripening, and the harvest began very early. Careful timing of the pick was crucial to keep the grapes at their maximum potential — a challenge I feel we met. As a result, our 2022 wines are very well structured, full-bodied, and lively, with very good ageing potential.

*nestarec*

I had longed for this vineyard for quite a while, because I knew how magical it was, having tasted many older vintages from there. These wines made me understand what Frankovka from the Žižkov area is and can be: richer than from neighbouring Bílovice, lighter and spicier than from the nearby Burgenland. No brooding or jammy tones, but rather a quiet, unforced verticality.

Since 2019, we have had the privilege to work with Blaufrankisch on this heavy, water-retaining blue clay — jil in Czech, which gives the wine its name. The slow-growing but still vigorous old vines on this plateau consistently produce the lowest yield of all our plots, a mere 15 hl/ha. I love the old school BF clones here, not over-bred for high yields; they are extremely sparse, very concentrated, and colorful. The clay subsoil gives the wine a straight backbone, acidity, and excellent aging potential. A bit shy in its early years, it reveals its beauty with age. JIL needs time in the vineyard, in the cellar, in the bottle, and in the glass. Don't rush it.

**Grape varieties:** Blaufrankisch

<b>Region:</b> Moravia	<b>Subregion:</b> Velkopavlovická
<b>Village:</b> Moravský Žižkov	<b>Vineyard:</b> Jung
<b>Soil:</b> Clay	<b>Average altitude:</b> 230 m ASL
<b>Aspect:</b> South	<b>Slope:</b> 5%
<b>Farming:</b> Organic (certified by <u>ABCERT</u> — CZ-BIO-002)	
<b>Age of vines:</b> 26 – 36 years	<b>Vineyard size:</b> 2 ha
<b>Training system:</b> Guyot	<b>Density of plantation:</b> 2,50 × 1,00 m
<b>Harvest:</b> By hand. October 19, 2022.	<b>Yield:</b> 15 hl/ha
<b>Vinification:</b> Destemmed, 4 weeks on skins in open vat	
<b>Pressing:</b> Only free run juice	
<b>Fermentation:</b> Native yeast fermentation with pied-de-cuve	
<b>Ageing:</b> Stockinger oak foudre, 3000 litres	
<b>Fining:</b> No	<b>Filtration:</b> No
<b>Sulfur addition:</b> 3 ppm before bottling	
<b>Bottling:</b> November 2025	<b>Lot number:</b> JIL22
<b>Bottle:</b> 0.75, 1.5 L. Vetropack Burgundy	<b>Alcohol by volume:</b> 14.00%
<b>Closure:</b> <u>Ardeaseal Organic</u>	<b>Acids:</b> 5.1 g/l
<b>Serving temperature:</b> 17–18 °C	<b>Residual sugar:</b> 0.1 g/l
<b>Serving glass:</b> Zalto Burgundy, Květná Pinot Noir/Nebbiolo Auriga	
<b>First vintage:</b> 2019	
<b>Designation:</b> Moravské zemské víno (IGP equivalent)	
<b>Recycling info:</b> <a href="http://www.nestarec.cz/sorting-info">www.nestarec.cz/sorting-info</a>	



More on the wines and our philosophy on  
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