

Okr 2025

Ochre Ochre, Burning Bright / In the Forests of the Night

Although much less infatuated with “amber” wines than I once was, I still enjoy a well-made macerated white from time to time. Adding a skin-contact sibling to our liter-bottle range was a no-brainer, as long as it stays just as drinkable and easy-going as Běl, Nach and Růž. No hardcore tannins or long macerations, but rather a fine skin contact wine with great energy, distinguished aromatics, and only a hint of the “orangey” character. The blend features an important part of Gruner Veltliner, our signature white grape that’s greatly adapted to Bilovice conditions. Minimalist label by our designer Klara Zapotocká ([Deset Deka Design](#)) emphasises the wine’s simplicity, purity and everyday vibe. Okurrrr? (The name actually means “ochre” in Czech, inspired by the wine’s colour like all its liter siblings)

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An “old-school” vintage. After several very warm ones, 2025 represented a return to a cooler growing season, defined by stability and slow ripening, which allowed the grapes to develop complex aromas while retaining their freshness.

A long, warm summer and a dry autumn without extremes. A vintage that favors white wines, making them distinctive, linear, and well-structured. The red wines are elegant, not overripe, and well-balanced. I expect the 2025s to age very well over time.

Grape varieties: Gruner Veltliner, Sauvignon Blanc, Chardonnay, Gewurztraminer, Pálava

Region: Moravia

Subregion: Velkopavlovická

Village: Velké Bilovice & Moravský Žižkov

Vineyard: Blend of different plots

Soil: Loess and sand

Average altitude: 210–225 m ASL

Aspect: South-west and south

Slope: 7–14%

Farming: Organic (certified by [ABCERT](#))

Age of vines: 8–24 years old

Vineyard size: 2 ha

Training system: Guyot

Density of plantation: 2.2 × 1.0 m and 2.0 × 0.9 m

Harvest: September 12–13, 2025

Yield: 28 hl/ha

Vinification: The grapes are destemmed and the uncrushed berries then macerated for 3–4 days

Pressing: Slow and gentle, 0.25 bar maximum

Fermentation: Spontaneous, stainless steel and wood

Ageing: Stainless steel + wood

Fining: No

Filtration: No

Sulfur addition: 4ppm before bottling

Bottling: March 2026

Lot number: OKR25

Bottle: 1.0 l Vetropack Green

Alcohol by volume: 12.5 %

Closure: Crown cap

Acids: 5.8 g/l

Serving temperature: 12–14 °C

Residual sugar: 0.1 g/l

Serving glass: [Izaak Reich Linden N° 2 Red & White](#)

First vintage: 2021

Designation: Moravské zemské víno (IGP equivalent)

Recycling info: www.nestarec.cz/sorting-info



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