

OKR 2021

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, the only thing I was meticulous about was keeping it just as drinkable and easy-going as Běl, Nach and Růž. No hardcore tannins or long macerations, but rather a fine, *normal* skin contact wine with great energy, distinguished aromatics, and only a hint of the “orangey” character.

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The slowest harvest I remember, with a big surprise at the end. Due to cold spring, the bud break came 2 weeks later than usually, a delay that the vines didn't catch up. Plenty of rainfall throughout the year, a lot of fungal disease pressure. End of August looked grim – the grapes had 15 g/l of acids, no sugar or signs of ripening. But, come mid-September, the weather suddenly made a 180-degree turn and the sun shone until the end of October. We usually pick fast, as all the grapes ripen mostly around the same time. In 2021, however, everything ripened gradually, and some days we even nervously sat around without anything to harvest. On the flip side, we had time to bring the bunches to perfection. Especially the late varieties brought us well-deserved satisfaction—I have never seen more beautiful grapes of Blaufrankisch. Excellent vintage, after all.

Grape varieties	Chardonnay, Gruner Veltliner, Sauvignon Blanc, Gewurztraminer
Region	Moravia
Subregion	Velkopavlovická
Village	Velké Bílovice & Moravský Žižkov
Vineyard	Blend of different plots
Aspect	South-west and south
Average altitude	210–225 m ASL
Slope	7–14 %
Soil	Loess and sand
Farming	Organic (certified by ABCERT)
Age of vines	3–20 years old
Vineyard size	2 ha
Training system	Guyot
Density of plantation	2.2 x 1.0 m and 2.0 x 0.9 m
Yield	55 hl/ha
Harvest	By hand, October 3–5, 2021
Vinification	Sorted by hand, destemmed, uncrushed
Pressing	Gentle push by the pneumatic press and free-run juice
Fermentation	Spontaneous on skins, for 5–7 days in open-top vats with regular gentle remontages
Ageing	Stainless steel
Fining	No
Filtration	No
Sulfur addition	No
Bottling	May 2022
Lot number	Okr21
Alcohol by volume	13.0 %
Acids	5.7 g/l
Residual sugar	0.1 g/l
Bottle	1.0 l Vetropack Bordeaux 447
Closure	Crown cap
Serving temperature	12–14 °C



Label art by Mirka Nestarcová

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