

DOPAMIN NV

Don't kill the messenger

Non-vintage blend of the 2021—2023 vintages.

Grape varieties	Gruner Veltliner (dominant), Chardonnay, Riesling
Region	Moravia
Subregion	Velkopavlovická
Village	Moravský Žižkov
Vineyard	Slovenské
Aspect	South-east
Average altitude	210—225 m ASL
Slope	13—17%
Soil	Loess
Farming	Organic (certified by ABCERT)
Age of vines	Planted between 1997—2002
Vineyard size	1.3 ha
Training system	Guyot
Density of plantation	2.20 × 1.0 m
Yield	30 hl/ha in average
Harvest	By hand, 2021—2023
Vinification	Foot-stomped, overnight maceration
Pressing	22 hours slow pneumatic press
Fermentation	Spontaneous
Ageing	Stockinger oak barrel, 3000 litres
Fining	No
Filtration	No
Sulfur addition	No
Bottling	July 4, 2025
Lot number	DOP5
Alcohol by volume	12%
Acids	6.3 g/l
Residual sugar	0.1 g/l
Bottle	0.75 l Burgunder Vetropack
Closure	Ardeaseal Organic
Serving temperature	11—12 °C

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Dopamine, the “feel-good” hormonal messenger key to many processes in our body, was definitely released when we were making this wine. It's an ode to my signature spontaneity and curiosity (some might say lack of plan, haha), solera that was originally born in one of our very first Stockinger barrels. At first, we started blending various white wines from our Slovenské plot that didn't fit into their respective barrels, and then it became this game of “Stockinger Surprise”, wine living its own life without any projections about how it should taste.



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