

UMAMI 2019

**Uber Mega Aromatic
Master of Indulgence.
I just made that up.**

This wine's historic site forms a natural amphitheatre which naturally leads to less airflow and a tendency to botrytis in the lower part of the vineyard, while the upper part ripens more slowly. We try to preserve this contrast in the wine itself – the result is an unexpected harmony of aromatic opulence and laser-sharp acidity that calls for yet another explorative sip. Born to be paired with (Asian) food – *cherchez la faim*. Traminer is one of the oldest varieties in the world, and genetic analyses shows that it features in the pedigree of many noble European varieties. So I imagine the barrel as the queen bee of our cellar – a majesty without a crown.

Grape varieties	Traminer (Red and Gewurz)
Region	Moravia
Subregion	Velkopavlovická
Village	Velké Bílovice
Vineyard	Achtele (+ Slovenské)
Aspect	South-west
Average altitude	260 m ASL
Slope	7 %
Soil	Sand, clay
Farming	Organic (certified by ABCERT)
Age of vines	15–40 years
Vineyard size	1.35 ha
Training system	Guyot
Density of plantation	2.00 x 1.00 m
Yield	30 hl/ha
Harvest	By hand, September 28, 2019
Vinification	Sorted by hand. The whole grapes are foot-stomped and left for 12 hours on skins
Pressing	Pneumatic press, 21 hours
Fermentation	Spontaneous, 11 months
Ageing	Stockinger oak barrel, 3000 litres, new
Fining	No
Filtration	No
Sulfur addition	4 ppm before bottling
Bottling	October 2022
Lot number	UMA19
Alcohol by volume	15 %
Acids	7.0 g/l
Residual sugar	0.1 g/l
Bottle	0.75 l. Velaria Burgundy
Closure	Ardeaseal Organic
Serving temperature	12–14 °C

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2019 was a bliss for us in Bilovice. More or less stable weather, “normal” rainfall and temperatures. No hail, plenty of sunshine, enough water during ripening. We had 20–30 % fewer grapes per plant than usual, probably due to previously high yields and rain during flowering. The balanced weather meant we didn't need to work the soil at all, which, together with leaf management carefully tailored to the needs of each site, kept the pH in good balance. Not removing the apex let the vines grow naturally, their biochemical processes undisturbed, so the grapes ripened harmoniously.

Also, the difference of day and night temperatures brought excellent acid structure and slower ripening. This allowed us to take our time and be as precise and focused during the harvest as possible, with hand-sorting as well as significantly longer pressing times. Overall 2019 was a lovely, balanced and mindful vintage, a great relief after the hot and over-generous 2018.



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