

FORKS AND KNIVES WHITE 2020

Dance me to the end of wine

Forks 4.0! After all the stylistic and methodical experiments of the previous ones, I decided to focus on the essential while dotting my F & K with a bigger mission than before: to embody my vision traditional, balanced and rich wine from my village. Don't get me wrong, I still love all the past vintages of Forks, they all hold an important place in the evolution of this wine. But the Forks I want to make now should be more of a "village" wine in the best sense of the word, reflecting our precious Bilovice loess in the case of this white. A great introduction to our area and great value for money, given the vineyards we use here – all at least 25 years old and even some of our top-notch sites.

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The 2020 vintage was in many ways different from the previous ones – it was more like going back to the years before 2015, without strong temperature variations. Lot of sunny days and above-average rainfall made the grapes more susceptible to fungal diseases, so we had to protect the vines more, both directly and indirectly. The vintage highlighted the advantages of quality sites, as the harmony and structure of the musts coming from there were far superior to the lower sites. But overall, 2020 offered a good balance – the whites have good structure without being too 'warm', the reds boast superb tannins and good ageing potential.

Grape varieties	Gruner Veltliner, Welschriesling, Neuburger
Region	Moravia
Subregion	Velkopavlovická
Village	Velké Bílovice
Vineyard	Zadní Hora, Přední Hora, Úlehle
Aspect	South + south west
Average altitude	210–225 m ASL
Slope	4–12 %
Soil	Loess
Farming	Organic (certified by ABCERT)
Age of vines	25 years and older
Vineyard size	3.1 ha
Training system	Guyot
Density of plantation	2.20 x 1.00 m and 3.00 x 1.00 m
Yield	55 hl/ha
Harvest	By hand, each variety separately. September 27–29, 2020
Vinification	Sorted by hand. Gently destemmed and macerated on skins overnight
Pressing	Each variety was pressed separately in pneumatic press, ~20 hours. No pumping, juice only moved by gravity
Fermentation	Spontaneous, ~40 days. Cofermentation of all varieties together in oak vats. Gamba + Stockinger, 3000 liters.
Ageing	Gamba and Stockinger oak barrels, 3000 litres, 2–12 years old
Fining	No
Filtration	No
Sulfur addition	No
Bottling	August 2022
Lot number	FaKw20
Alcohol by volume	12.5 %
Acids	6.8 g/l
Residual sugar	1.4 g/l
Bottle	0.75 l Burgunder Tradition. Vetropack
Closure	Ardeaseal Organic
Serving temperature	11–13 °C



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