

Danger 230 V / 380 V / 770 V 2025

**Dangerously drinkable.
Approach at your own risk.**

One of our most beloved wines, a salty-citrus-exotic sparkler that captures the wonderful, unique energy of nascent wine in our very own take on the Ancestrale method, where we use refrigerated must from the same vineyard and vintage to re-initiate fermentation in bottle. We always make it from the same single vineyard, so it's a field blend of Neuburger (for personality), Muller (for drinkability), and Muscat (for some aromatic oomph).

Its origins were truly dangerous: the first time I tried to make it in 2012, I bottled it with too much residual sugar and my warehouse became a military zone, randomly exploding here and there. It took me a bit of time to digest that 5,000 bottles went down the drain, but I eventually got over it and tried again. When tasting the second iteration with my wife, it was so refreshing, so energetic; right next to us, no kidding, stood an electric transformer with the notorious "Danger 380 V" sign. Bang, the name & label were born in a sec.

The 2025 is disgorged.

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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: Muller Thurgau, Neuburger, Muscat

Region: Moravia	Subregion: Velkopavlovická
Village: Moravský Žižkov	Vineyard: Sahary
Soil: Sand	Average altitude: 210 m ASL
Aspect: South	Slope: 8%
Farming: Organic (certified by <u>ABCERT</u>)	Age of vines: Planted in 2002
Vineyard size: 1.9 ha	Training system: Guyot
Density of plantation: 2.20 × 1.0 m	Harvest: September 1–2, 2025
Yield: 27 hl/ha	Vinification: Sorted by hand, direct press

Pressing: Slow and gentle, 22 hours at 0.2 bar max

Fermentation: Spontaneous primary fermentation, re-fermented by addition of grape must right before bottling.

Ageing: Stainless steel + Bottle

Fining: No **Filtration:** No

Sulfur addition: 2 ppm during racking

Bottling: December 2025. Disgorged March 2026.

Lot number: DAN25

Bottle: 0.375L, 0.75L, magnum 1.5L. Green Sekt bottle, Vetropack.

Alcohol by volume: 11.5 % **Closure:** Crown cap

Acids: 6.3 g/l **Serving temperature:** 9–10 °C

Residual sugar: 0.1 g/l

Serving glass: Izaak Reich Linden N° 4 Sparkling

First vintage: 2015

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)