

UMAMI 2021

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

An excellent vintage, IMO one of the best of the last 10 years (paralleled only by 2023). Beautiful, balanced ripening, the grapes had perfect fenolic maturity while retaining solid acidity. Exceptional vintage, wines with endless potential.

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	28 hl/ha
Harvest	By hand, September 23, 2021
Vinification	4 days skin maceration
Pressing	10 hours of pneumatic press, in the first half of fermentation
Fermentation	Spontaneous
Ageing	Stockinger oak barrel, 3000 litres, used
Fining	No
Filtration	No
Sulfur addition	No
Bottling	August 16, 2023
Lot number	UMA21
Alcohol by volume	13.5%
Acids	6.1 g/l
Residual sugar	0.3 g/l
Bottle	0.75 l. Velaria Burgundy
Closure	Ardeaseal Organic
Serving temperature	12-14 °C

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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*.



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