## WTB 2022

## Loess is more

Nestarec

"Teach us to care and not to care."

Grape varieties: Gruner Veltliner

First vintage: 2019

Designation: Moravské zemské víno (IGP equivalent)

Recycling info: www.nestarec.cz/sorting-info

A verse from T.S. Eliot's 1930 poem Ash Wednesday, and a fitting motto for our 2022 vintage. The year I became even more aware that winemaking means focusing all your energy on what you can influence, and letting go of what you can't. This approach allows us to create wines that are precise and solid, yet unforced and genuine — a seeming contradiction that defines these 2022s.

Abundant sunshine throughout the growing season ranks this vintage among the very warm and dry ones. A very mild winter was followed by an early spring with rapid growth. May and June saw no dramatic fluctuations which allowed for even flowering and grape-set. However, summer brought a long period of tropical temperatures and little rainfall, resulting in smaller berries, higher concentration, and firm structure. Despite the drought, the vines adapted well, especially in our older vineyards and on sites where we've been farming with a "hands-off" approach (no tillage, no shoot-thinning) tailored individually to each vine — i.e., our White Labels plots, the oldest and most idiosyncratic of our vineyards.

Thunderstorms and light rains in August helped stabilize ripening, and the harvest began very early. Careful timing of the pick was crucial to keep the grapes at their maximum potential — a challenge I feel we met. As a result, our 2022 wines are very well structured, full-bodied, and lively, with very good ageing potential.

My thank you to the soil and the place. An unrivaled expression of loess and the old Veltliner vines, two things that are key to the Nestarec identity. The Úlehle vineyard is a highly prized and time-tested location in Bílovice — hence the B in the name — and one of the oldest plots we have. It is known for its "cicváry," or deposits of calcium carbonate and loess dust mixed with clay, in various formations.

We farm and harvest three smaller plots together on this slope, which also contributes to the wine's multi-layered expression. The vines produce grapes about 30% smaller and lighter than those in neighbouring vineyards, with thick skin and small berries. Each year, the grapes are highly phenolically ripe, harvested last among our whites, yet with one of the lowest pH levels in our entire harvest. This sets the stage for a lush wine with fantastic backbone and length. No wonder that the character of this vineyard always shines through — it is unquestionably one of the top vineyards for white wines in our area.

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Region: Moravia	Subregion: Velkopavlovická
Village: Velké Bílovice	Vineyard: Úlehle
Soil: Loess with limestone	Average altitude: 210 m ASL
Aspect: South-east	Slope: 4%
Farming: Organic (certified by <u>ABCERT</u> — CZ-BIO-002)	
Age of vines: 48 years	Vineyard size: 1.4 ha
Training system: Guyot	Density of plantation: 3.00 × 1.00 m
Harvest: By hand. September 21, 2022.	Yield: 23 hl/ha
Vinification: Whole bunches pressed directly to barrel. Fermented on full lees (no debourbage) for 5 weeks	
<b>Pressing:</b> Slow pneumatic press (20+ hours) at 0.2 bar	
Fermentation: Native yeast fermentation with pied-de-cuve	
Ageing: Stockinger oak foudre, 3000 litres	
Fining: No	Filtration: No
Sulfur addition: 4 ppm before bottling	
Bottling: November 2025	Lot number: WTB22
<b>Bottle:</b> 0.75, 1.5 L. Vetropack Burgundy	Alcohol by volume: 14.00%
Closure: Ardeaseal Organic	Acids: 6.4 g/l
Serving temperature: 12-13 °C	Residual sugar: 0.1 g/l
Serving glass: Zalto Burgundy, Květná Pinot Noir/Nebbiolo Auriga	



More on the wines and our philosophy on www.nestarec.cz &  $\boxed{\mbox{O}}$  @milannestarec