

PODFUCK 2018

Walk up to your own horizon

Over the years, this wine has followed me on quite an interesting journey of taste and style – this 2018 vintage marked the turning point when the skin-contact Pinot Gris became a true red. Or, rather a red-ish blend mirroring our particular conditions: roughly 60 % Pinot Noir, 20 % Blaufränkisch, and 20 % Pinot Gris that works as a diplomatic “bridge” between the two red grapes.

Grape varieties	Pinot Noir, Pinot Gris, Blaufränkisch
Region	Moravia
Subregion	Velkopavlovická
Village	Velké Bílovice
Vineyard	Zadní hora and Otáhal
Aspect	South-west
Average altitude	225 m ASL
Slope	12 %
Soil	Loess
Farming	Organic (certified by ABCERT)
Age of vines	34–39 years
Vineyard size	1.4 ha
Training system	Guyot
Density of plantation	2.20 x 1.0 m
Yield	25 hl/ha
Harvest	By hand, all grapes together, September 1, 2018
Vinification	Foot-stomped and macerated on skins
Pressing	Free run juice only
Fermentation	Spontaneous, 25 days in open-top vats
Ageing	Oak barrel, 3000 litres
Fining	No
Filtration	No
Sulfur addition	No
Bottling	April 2021
Lot number	Pod18
Alcohol by volume	13.0 %
Acids	6.3 g/l
Residual sugar	0.3 g/l
Bottle	0.75 l Vetropack Burgundy
Closure	Natural cork 45 mm (one-piece), Bouchons Trescases
Serving temperature	16–18 °C

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2018 was the hottest vintage we remember. Very early flowering hinted an early harvest, save for some weather unpredictabilities; in reality, the warm summer literally baked the grapes even faster than expected. We started picking in the first half of August – practically 20–25 days earlier than usually. Totally unprecedented. The whole harvest was done in record time, practically twice as fast, with a record number of pickers too – sometimes as high as 60 people at the same time (!). But we had to do our best in order to keep the acids and sugars within some sort of norm. The wines were ready rather quickly. All in all, it's a good vintage, esp. for reds. Not really nuanced (I generally prefer cooler vintages with more ageing potential) but the wines are generous, ready to drink and show good structure.



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