

ATYP 1 2021

Boys And Girls And Heroes

Atyp is kinda our "Brutal" – a platform for all our craziness/experimentation/fun. On one hand, we chisel our classic wines to their core and continue to work on the little details to make them more and more pure; on the other, we still have some beautiful but diverse material and opportunity to play with it. We are lucky enough to have the space to try, learn and sometimes gawk with our mouths open. No borders for Atyp. Anything is possible. Who decides where the limit is? Who decides what is and isn't over the edge? #1 is a red-white field blend from vineyard that shone so brightly when I tasted it that it had to be bottled. Young, bright, feisty, ready to be drunk now. Aromatic and quite atypic, if you ask me...

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The slowest harvest I remember, with a big surprise at the end. Due to cold spring, the bud break came 2 weeks later than usually, a delay that the vines didn't catch up. Plenty of rainfall throughout the year, a lot of fungal disease pressure. End of August looked grim – the grapes had 15 g/l of acids, no sugar or signs of ripening. But, come mid-September, the weather suddenly made a 180-degree turn and the sun shone until the end of October. We usually pick fast, as all the grapes ripen mostly around the same time. In 2021, however, everything ripened gradually, and some days we even nervously sat around without anything to harvest. On the flip side, we had time to bring the bunches to perfection. Especially the late varieties brought us well-deserved satisfaction – I have never seen more beautiful grapes of Blaufrankisch. Excellent vintage, after all.

Grape varieties	Wild field blend including Blaufrankisch, Portugieser, St. Laurent, PiWis, Muscat, Gruner Veltliner
Region	Moravia
Subregion	Velkopavlovická
Village	Moravský Žižkov
Vineyard	Michalica
Aspect	South-east
Average altitude	225 m ASL
Slope	5 %
Soil	Loess and chernozem
Farming	Organic (certified by ABCERT)
Age of vines	Planted in 1990
Vineyard size	0.35 ha
Training system	Guyot
Density of plantation	2.20 x 1.0 m
Yield	50 hl/ha
Harvest	By hand, all grapes together. September 26, 2021
Vinification	Sorted by hand, foot stomped
Pressing	Free-run juice only
Fermentation	Spontaneous in open-top vats, 17 days
Ageing	Plastic tank
Fining	No
Filtration	No
Sulfur addition	No
Bottling	April 2022
Lot number	Atyp1
Alcohol by volume	12.5 %
Acids	5.9 g/l
Residual sugar	0.3 g/l
Bottle	0.75 l Vetropack Burgundy
Closure	Ardeaseal Organic
Serving temperature	16–17 °C



Label by Tomáš Broušíl, [Suitcase Type Foundry](#)

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