NAŠE 2021

Shaking makes you feel good

Naše is the first harvest and the first wine from a young vineyard we planted 4 years ago by ourselves right under the new winery – a plot I probably spend the most time in. I'm very happy with how it turned out: an exuberant, lively free thinker. I know I often swear by old vines. Which is still true, but... Naše (= ours in Czech) is a wine that is ultimately more important than I thought. Hence the name. (Which, as you may have guessed, was originally a bit of a reference to Moje, aka Mine. And the label is in turn a reference to the sign-post that marks the beginning and end of our village and stands literally 3 steps from the entrance to our winery.)

Nestarer

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'tcatch 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	Riesling, Welschriesling, Neuburger,
	Gruner Veltliner, Pinot Blanc
Region	Moravia
Subregion	Velkopavlovická
Village	Velké Bílovice
Vineyard	Firma
Aspect	East
Average altitude	205 m ASL
Slope	5-7 %
Soil	Loess mixed with clay
Farming	Organic (certified by ABCERT)
Age of vines	Planted in 2017
Vineyard size	1.9 ha
Training system	Guyot
Density of plantation	2.20 x 0.9 m
Yield	42 hl/ha
Harvest	By hand, all grapes together, October 14, 2021
Vinification	Whole bunches, foot stomped and macerated for 4 days
Pressing	Gentle push by the pneumatic press and free-run juice
Fermentation	Spontaneous in stainless steel tanks. Very slow fermentation, still going in June 2022
Ageing	Stainless steel
Fining	No
Filtration	No
Sulfur addition	No
Bottling	June 2022 (with 9 g/l residual sugar)
Lot number	Nase21
Alcohol by volume	12.5 %
Acids	7.4 g/l
Residual sugar	2.9 g/l
Bottle	0.75 l Clear Sekt bottle, Vetropack.
Closure	Crown cap
Serving temperature	9-10 °C



More on the wines and our philosophy on www.nestarec.cz & O @milannestarec