

# NAŠE 2022

Shaking makes you  
feel good

The second vintage of this wine – I wasn't sure if I'd repeat it but as it was fermenting, its structure and aromas hinted at the perfect material for an encore. Naše comes from a young vineyard we planted in 2017 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 signpost that marks the beginning and end of our village and stands literally 3 steps from the entrance to our winery.)

*nestarec*

2022 was a very dry and hot year, with only 421 mm of rainfall (= about 100 mm less than average) and 32+ days with temperatures exceeding 30 °C between June and August. While the younger vineyards visibly suffered, the older vineyards coped very well, and we did our best to adapt the vineyard management, in order to keep as much shade and water as possible. The temperatures dropped radically at the end of August and the ripening became very slow, thanks also to the nearly-constant September rain. Fortunately, warmer weather returned in October and saved the vintage's reputation, especially for late varieties such as my beloved Gruner Veltliner and Blaufrankisch. Fermentations in general were slower than usual (not just in our region but more or less in the whole of Central Europe, afaik), but in the end, the wines are tasty, aromatic and accessible, with lower acidity and lower ABV, ready to be drunk quickly.

<b>Grape varieties</b>	Riesling, Welschriesling, Neuburger, Gruner Veltliner, Pinot Blanc
<b>Region</b>	Moravia
<b>Subregion</b>	Velkopavlovická
<b>Village</b>	Velké Bílovice
<b>Vineyard</b>	Firma
<b>Aspect</b>	East
<b>Average altitude</b>	205 m ASL
<b>Slope</b>	5-7 %
<b>Soil</b>	Loess mixed with clay
<b>Farming</b>	Organic (certified by ABCERT)
<b>Age of vines</b>	Planted in 2017
<b>Vineyard size</b>	1.9 ha
<b>Training system</b>	Guyot + Cordon
<b>Density of plantation</b>	2.20 x 0.9 m
<b>Yield</b>	50 hl/ha
<b>Harvest</b>	By hand, all grapes together, October 2-4, 2022
<b>Vinification</b>	Sorted by hand
<b>Pressing</b>	Direct press of whole bunches, 20+ hours
<b>Fermentation</b>	Spontaneous, in stainless steel tanks
<b>Ageing</b>	Stainless steel + bottle
<b>Fining</b>	No
<b>Filtration</b>	No
<b>Sulfur addition</b>	No
<b>Bottling</b>	December 2022 with 8 g/l residual sugar. Undisgorged
<b>Lot number</b>	Nase22
<b>Alcohol by volume</b>	11.5 %
<b>Acids</b>	7.0 g/l
<b>Residual sugar</b>	0.1 g/l
<b>Bottle</b>	0.75 l. Clear Sekt bottle, Vetropack.
<b>Closure</b>	Crown cap
<b>Serving temperature</b>	9-10 °C



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