

MELANCHOLIA 2019

Silence is sexy

Neuburger, my darling grape. Mid-slope of our Slovenské vineyard, with less topsoil and higher calcium content – we usually use these grapes for TRBLMKR, blended with other parts of the vineyard, but in 2019 this particular part kept being so different from the rest that I eventually decided to bottle it as a wine in its own right, because this material deserves it. It's so... subtle!

Understated elegance, no shouting, more introspection and focus. Or a long, quiet conversation with a person you really enjoy talking to because of their outside-the-box views and human depths. I could spend hours only smelling, searching, thinking about this wine...

Nestarec

2019 was a bliss for us in Bilovice. More or less stable weather, "normal" rainfall and temperatures. No hail, plenty of sunshine, enough water during ripening. We had 20–30 % fewer grapes per plant than usual, probably due to previously high yields and rain during flowering. The balanced weather meant we didn't need to work the soil at all, which, together with leaf management carefully tailored to the needs of each site, kept the pH in good balance. Not removing the apex let the vines grow naturally, their biochemical processes undisturbed, so the grapes ripened harmoniously.

Also, the difference of day and night temperatures brought excellent acid structure and slower ripening. This allowed us to take our time and be as precise and focused during the harvest as possible, with hand-sorting as well as significantly longer pressing times. Overall 2019 was a lovely, balanced and mindful vintage, a great relief after the hot and over-generous 2018.

Grape varieties	Neuburger
Region	Moravia
Subregion	Velkopavlovická
Village	Moravský Žižkov
Vineyard	Microplot in Slovenské (mid-slope only)
Aspect	South-east
Average altitude	214 m ASL
Slope	10 %
Soil	Loess and limestone
Farming	Organic (certified by ABCERT)
Age of vines	Planted in 1999
Vineyard size	0.45 ha
Training system	Guyot
Density of plantation	2.20 x 1.0
Yield	25 hl/ha
Harvest	Manual, September 12, 2019
Vinification	Sorted by hand. The whole grapes are foot-stomped and left for 12 hours on skins
Pressing	Pneumatic press, 24+ hours
Fermentation	Spontaneous, 30 days
Ageing	Acacia barrels, 600 liters
Fining	No
Filtration	No
Sulfur addition	No
Bottling	February 2022
Lot number	Mel19
Alcohol by volume	11.5 %
Acids	6.0 g/l
Residual sugar	0.2 g/l
Bottle	0.75 l Vetropack Burgundy
Closure	Natural cork 45 mm (one-piece), Bouchons Trescases
Serving temperature	11–13 °C



Label art by Mirka Nestarcová

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