

Růž 2025

As he intended, just one glance at the colour will make you feel something—most likely, the urge to bring some of that vibrancy back home with you.

Pink pal of our beloved Běl, Okr and Nach, to make our liter-bottle rainbow complete. The name is once again a simple description of its colour, since “růžová” means pink in Czech. I enjoy making a rosé this easy, fresh, uncomplicated... “paysan” in the best sense. And Růž is exactly that. A prime raw material in humble disguise, featuring a lot of my beloved Blaufrankisch, our signature red grape. Definitely “high value for money” that will make you feel something, as the claim, originally referring to Luis Barragán’s architecture, suggests. Minimalist label by our designer Klara Zapotocká ([Deset Deko Design](#)) emphasises the wine’s simplicity, purity and everyday vibe.

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An “old-school” vintage. After several very warm ones, 2025 represented a return to a cooler growing season, defined by stability and slow ripening, which allowed the grapes to develop complex aromas while retaining their freshness.

A long, warm summer and a dry autumn without extremes. A vintage that favors white wines, making them distinctive, linear, and well-structured. The red wines are elegant, not overripe, and well-balanced. I expect the 2025s to age very well over time.

Grape varieties: Blaufrankisch, Zweigelt

Region: Moravia

Subregion: Velkopavlovická

Village: Velké Bilovice & Moravský Žižkov

Vineyard: Blend of different plots

Soil: Clay

Average altitude: 210–240 m ASL

Aspect: South-west and south-east

Slope: 5–11%

Farming: Organic (certified by [ABCERT](#))

Age of vines: 8–24 years old

Vineyard size: 1.5 ha

Training system: Guyot

Density of plantation: 2.2 × 1.0 m

Harvest: September 17, 2025

Yield: 30 hl/ha

Vinification: The grapes are destemmed and the uncrushed berries then macerate in bins for 12 hours

Pressing: Slow and gentle, 0.25 bar maximum

Fermentation: Spontaneous, stainless steel and wood

Ageing: Stainless steel + wood

Fining: No

Filtration: No

Sulfur addition: 5 ppm before bottling

Bottling: March 2026

Lot number: RUZ25

Bottle: 1.0 l Vetropack Green

Alcohol by volume: 12.5 %

Closure: Crown cap

Acids: 6.0 g/l

Serving temperature: 11–12 °C

Residual sugar: 0.1 g/l

Serving glass: [Izaak Reich Linden N° 3 White](#)

First vintage: 2011

Designation: Moravské zemské víno (IGP equivalent)

Recycling info: www.nestarec.cz/sorting-info



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