

OKR 2022

Ochre Ochre, Burning Bright / In the Forests of the Night

Although much less infatuated with „amber“ wines than I once was, I still enjoy a well-made macerated white from time to time. Adding a skin-contact sibling to our liter-bottle range was a no-brainer, the only thing I was meticulous about was keeping it just as drinkable and easy-going as Běl, Nach and Růž. No hardcore tannins or long macerations, but rather a fine skin contact wine with great energy, distinguished aromatics, and only a hint of the “orangey” character. There’s an important part of Gruner Veltliner, a grape I focus on more and more as I find it both super interesting and greatly adapted to Bilovice conditions.

Grape varieties	Gruner Veltliner, Sauvignon Blanc, Chardonnay, Gewurztraminer, Pálava
Region	Moravia
Subregion	Velkopavlovická
Village	Velké Bilovice & Moravský Žižkov
Vineyard	Blend of different plots
Aspect	South-west and south
Average altitude	210–225 m ASL
Slope	7–14%
Soil	Loess and sand
Farming	Organic (certified by ABCERT)
Age of vines	4–21 years old
Vineyard size	2 ha
Training system	Guyot
Density of plantation	2.2 x 1.0 m and 2.0 x 0.9 m
Yield	65 hl/ha
Harvest	By hand, October 7–11, 2022
Vinification	Sorted by hand, destemmed, uncrushed, 4–5 days of skin maceration with regular gentle remontages
Pressing	Gentle push by the pneumatic press and free-run juice
Fermentation	Spontaneous, in open-top vats
Ageing	Stainless steel + Wood
Fining	No
Filtration	No
Sulfur addition	7 ppm before bottling
Bottling	April 2023
Lot number	Okr22
Alcohol by volume	12.5 %
Acids	5.7 g/l
Residual sugar	1.5 g/l
Bottle	1.0 l Vetropack Bordeaux 447
Closure	Crown cap
Serving temperature	12 –14 °C

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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.



Label art by Mirka Nestarcová

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