

WTB 2019

Loess is more

An unparalleled expression of old-vine Gruner Veltliner on Bilovice loess, ie. two things key to the Nestarec identity. Úlehle, a highly prized and time-tested site planted in the 1970s, is one of the oldest plots we have. I feel incredibly proud that we now farm there too, albeit on less than a hectare. The soil sports a small amount of limestone, which adds to the wine's wit and typicity. Exactly what I'm looking for, especially in our "top-shelf" White Label range. A thank you to our land and the place.

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.

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| Grape varieties | Gruner Veltliner |
| Region | Moravia |
| Subregion | Velkopavlovická |
| Village | Velké Bilovice |
| Vineyard | Úlehle |
| Aspect | South-east |
| Average altitude | 210 m ASL |
| Slope | 4 % |
| Soil | Loess with limestone |
| Farming | Organic (certified by ABCERT) |
| Age of vines | Planted in 1974 |
| Vineyard size | 0.95 ha |
| Training system | Guyot |
| Density of plantation | 3.00 x 1.00 m |
| Yield | 40 hl/ha |
| Harvest | By hand, October 25, 2019 |
| Vinification | Sorted by hand. The whole grapes are foot-stomped and left for 12 hours on skins |
| Pressing | Pneumatic press, 18 hours |
| Fermentation | Spontaneous, 2 months |
| Ageing | Stockinger oak barrel, 3000 litres, new |
| Fining | No |
| Filtration | No |
| Sulfur addition | 5 ppm before bottling |
| Bottling | October 2022 |
| Lot number | WTB19 |
| Alcohol by volume | 12 % |
| Acids | 6.0 g/l |
| Residual sugar | 0.1 g/l |
| Bottle | 0.75 l. Velaria Burgundy |
| Closure | Ardeaseal Organic |
| Serving temperature | 12–14 °C |



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