

PODFUCK 2019

Walk up to your own horizon

Different different but same: this wine has undergone quite a transformation with me during its existence (described in-depth on our website). I dare say that we have found its ideal expression, one that does justice to this early-ripening, forest-protected vineyard. Pinot Gris as a bridge between the dominant Pinot Noir and our beloved BF. Elegance, roundness, finesse.

Grape varieties	Pinot Noir (+ Pinot Gris 15 %, Blaufrankisch 15 %)
Region	Moravia
Subregion	Velkopavlovická
Village	Velké Bílovice
Vineyard	Zadní Hora
Aspect	South-west
Average altitude	225 m ASL
Slope	12%
Soil	Loess
Farming	Organic (certified by ABCERT)
Age of vines	35–40 years
Vineyard size	1.4 ha
Training system	Guyot
Density of plantation	2.20 x 1.00 m
Yield	30 hl/ha
Harvest	By hand, October 2, 2019
Vinification	Sorted by hand. Destemmed, gently crushed and macerated on skins, with regular punchdowns
Pressing	Free-run juice only
Fermentation	Spontaneous, 25 days
Ageing	Oak barrels, 225 and 600 litres, 1–7 years
Fining	No
Filtration	No
Sulfur addition	5 ppm before bottling
Bottling	November 2022
Lot number	Pod19
Alcohol by volume	13 %
Acids	6.6 g/l
Residual sugar	0.1 g/l
Bottle	0.75 l. Velaria Burgundy
Closure	Ardeaseal Organic
Serving temperature	17–18 °C

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2019 was a bliss for us in Bílovice. 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.



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