

# RŮŽ 2022

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 way. And Růž is exactly that. A prime raw material in humble disguise, featuring a lot of my beloved Blaufrankisch, a grape I focus on more and more; definitely „high value for money“. Linocut label by my wife Mirka to emphasise this rustic, casual hand-made vibe.

*nestarec*

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.

<b>Grape varieties</b>	Blaufrankisch, Zweigelt
<b>Region</b>	Moravia
<b>Subregion</b>	Velkopavlovická
<b>Village</b>	Velké Bílovice & Moravský Žižkov
<b>Vineyard</b>	Blend of different plots
<b>Aspect</b>	South-west and south-east
<b>Average altitude</b>	210–240 m ASL
<b>Slope</b>	5–11%
<b>Soil</b>	Clay
<b>Farming</b>	Organic (certified by ABCERT)
<b>Age of vines</b>	5–21 years old
<b>Vineyard size</b>	1,5 ha
<b>Training system</b>	Guyot
<b>Density of plantation</b>	2.2 x 1.0 m
<b>Yield</b>	45 hl/ha
<b>Harvest</b>	By hand, October 2, 2022
<b>Vinification</b>	Sorted by hand, destemmed, 30 hours on skins
<b>Pressing</b>	Pneumatic press, maximum pressure 0.3 bar, in order to limit extraction
<b>Fermentation</b>	Spontaneous, 30 days
<b>Ageing</b>	Stainless steel + Wood
<b>Fining</b>	No
<b>Filtration</b>	No
<b>Sulfur addition</b>	10 ppm before bottling
<b>Bottling</b>	April 2023
<b>Lot number</b>	Ruz22
<b>Alcohol by volume</b>	12.0 %
<b>Acids</b>	6.3 g/l
<b>Residual sugar</b>	1.0 g/l
<b>Bottle</b>	1.0 l Vetropack Bordeaux 447
<b>Closure</b>	Crown cap
<b>Serving temperature</b>	11–12 °C



Label art by Mirka Nestarcová

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