

Oragech 2024

nestarec

5th vintage of this wine already - how time flies! I am happy to announce that this edition is particularly spectacular, fit for this small anniversary of our colab with WineWaves, Nestarec's Swedish importer. You don't change a winning team, as they say, and that's exactly the case here — same vineyard, same varieties. The backbone is Pinot Blanc, complemented by Sauvignon Blanc and a pinch of Gewurztraminer and Pálava to spice it up and add some aromatic layers. The result is an elegant and lively white with good structure and plenty of space for discovery.

The 2024 vintage was impacted by spring frosts right from the start, resulting in a smaller yield and an occasional uneven ripening. During flowering, there was a period of rain followed by a long period of drought and extreme temperatures. This contributed to an unusually early harvest, beginning mid-August — the harvest was done by the time we normally start. Thanks to careful vineyard management and quick pickers — shout out to these hardbodies who managed to do it in temperatures reaching high 30s day after day — we managed to get grapes with relatively low potential alcohol but good extract. We worked quickly, I bet mostly on pressing whole bunches, and the wines ultimately proved my hunch right, the wines are delicate, but well-structured.

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| Grape varieties: Pinot Blanc, Sauvignon Blanc, Gewurztraminer, Pálava | |
| Region: Morava | Subregion: Velkopavlovická |
| Village: Velké Bílovice | Vineyard: Achtele |
| Soil: Sand and loess | Average altitude: 260 m ASL |
| Aspect: South-west | Slope: 7% |
| Farming: Organic (certified by <u>ABCERT</u>) | |
| Age of vines: Planted in 2015 | Vineyard size: 0.95 ha |
| Training system: Guyot | Density of plantation: 2.0 × 1.0 m |
| Harvest: By hand, August 28, 2024 | Yield: 31 hl/ha |
| Vinification: Whole grapes maceration, pressed after 3 days and finished in barrels. | |
| Pressing: Slow pneumatic press | |
| Fermentation: Spontaneous, in acacia barrels | |
| Ageing: Oak barrels | Sulfur addition: 4 ppm before bottling |
| Fining: No | Filtration: No |
| Bottling: December 2025 | Lot number: ORA24 |
| Bottle: 0.75 l. Transparent Sekt bottle, Vetropack. | |
| Alcohol by volume: 12.0% | |
| Closure: Crown cap | Acids: 6.3 g/l |
| Serving temperature: 9–10 °C | Residual sugar: 0.1 g/l |
| Serving glass: Izaak Reich Linden N3, Květná Auriga Universal | |
| First vintage: 2020 | |
| Designation: Moravské zemské víno (IGP equivalent) | |
| Recycling info: www.nestarec.cz/sorting-info | |

Label art by
Museum studio



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