

# Běl 2025

For that moment when magnum feels a tad too decadent but a regular 750 just won't do

My unassuming Moravian roots, with an important proportion of Gruner, our flagship white grape that I find greatly adapted to Bilovice conditions. Wine that you can drink with literally everyone, be they natural wine fans or haters. (I sometimes joke that I make this wine so that I have something to drink with my Bilovice neighbours.) Made with "common" local grapes that always used to be blended together for an easy-drinking wine, drunk in masses by the masses. An approach I like—and Běl and its 1-litre plump bottle is my tribute to that. Minimalist label by our designer Klara Zapotocká ([Deset Deká Design](#)) emphasises this simplicity, purity and everyday vibe.

*nestarec*

An "old-school" vintage. After several very warm ones, 2025 represented a return to a cooler growing season, defined by stability and slow ripening, which allowed the grapes to develop complex aromas while retaining their freshness.

A long, warm summer and a dry autumn without extremes. A vintage that favors white wines, making them distinctive, linear, and well-structured. The red wines are elegant, not overripe, and well-balanced. I expect the 2025s to age very well over time.

<b>Grape varieties:</b> Gruner Veltliner, Welschriesling, Muller Thurgau	
<b>Region:</b> Moravia	<b>Subregion:</b> Velkopavlovická
<b>Village:</b> Velké Bílovice & Moravský Žižkov	<b>Vineyard:</b> Blend of different plots
<b>Soil:</b> Loess	<b>Average altitude:</b> 205–260 m ASL
<b>Aspect:</b> South-west and south-east	<b>Slope:</b> 5–15%
<b>Farming:</b> Organic (certified by <a href="#">ABCERT</a> )	<b>Age of vines:</b> 8–24 years old
<b>Vineyard size:</b> 4 ha	<b>Training system:</b> Guyot
<b>Density of plantation:</b> 2.2 × 1.0 m and 2.0 × 0.9 m	
<b>Harvest:</b> September 9–10, 2025	<b>Yield:</b> 35 hl/ha
<b>Vinification:</b> Whole bunch direct press	
<b>Pressing:</b> Slow and gentle, 0.25 bar maximum	
<b>Fermentation:</b> Spontaneous, stainless steel and wood	
<b>Ageing:</b> Stainless steel + wood	
<b>Fining:</b> No	<b>Filtration:</b> No
<b>Sulfur addition:</b> 5 ppm before bottling	
<b>Bottling:</b> March 2026	<b>Lot number:</b> BEL25
<b>Bottle:</b> 1.0 l Vetropack Green	<b>Alcohol by volume:</b> 12.0 %
<b>Closure:</b> Crown cap	<b>Acids:</b> 6.1 g/l
<b>Serving temperature:</b> 11–12 °C	<b>Residual sugar:</b> 0.1 g/l
<b>Serving glass:</b> <a href="#">Izaak Reich Linden N° 3 White</a>	
<b>First vintage:</b> 2011	
<b>Designation:</b> Moravské zemské víno (IGP equivalent)	
<b>Recycling info:</b> <a href="http://www.nestarec.cz/sorting-info">www.nestarec.cz/sorting-info</a>	



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