

Nach 2025

Just the right amount of extra:
Serving some bright Moravian
red realness

I've been drinking the typical Moravian red since I was a kid — before the arrival of new oak barrels, de-acidifiers, artificial added tannins and all the other BS covering the light, bright, drinkable character that is typical of our local wines, especially when based on my dear Blaufrankisch. I wanted to put the classic juicy Moravian red back in the spotlight, so voila Nach! Named after its colour (= purple in Czech) and served in a healthy measure of one litre, because this is the kind of wine you can drink even without moderation... Minimalist label by our designer Klara Zapotková ([Deset Deka Design](#)) emphasises this simplicity, purity and everyday vibe.

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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.

Grape varieties: Blaufrankisch, Pinot Noir

Region: Moravia	Subregion: Velkopavlovická
Village: Velké Bilovice & Moravský Žižkov	Vineyard: Blend of different plots
Soil: Clay	Average altitude: 205–215 m ASL
Aspect: South	Slope: 5–12%
Farming: Organic (certified by ABCERT)	Age of vines: 8–24 years old
Vineyard size: 1.8 ha	Training system: Guyot
Density of plantation: 2.2 × 1.0 m and 2.0 × 0.9 m	
Harvest: September 28, 2025	Yield: 23 hl/ha
Vinification: Destemmed berries, uncrushed. Classic fermentation with gentle remontages	
Pressing: Free run juice only	
Fermentation: Spontaneous, stainless steel and wood	
Ageing: Stainless steel + wood	
Fining: No	Filtration: No
Sulfur addition: 2 ppm before bottling	
Bottling: March 2026	Lot number: NACH25
Bottle: 1.0 l Vetropack Green	Alcohol by volume: 12.0 %
Closure: Crown cap	Acids: 5.2 g/l
Serving temperature: 16–18 °C	Residual sugar: 0.1 g/l
Serving glass: Izaak Reich Linden N° 1 Red	
First vintage: 2011	
Designation: Moravské zemské víno (IGP equivalent)	
Recycling info: www.nestarec.cz/sorting-info	



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