## PODFUCK 2021

## Walk up to your own horizon

An excellent vintage, IMO one of the best of the last 10 years (paralleled only by 2013, or recently 2023). It's rare to have a vintage that's great for both whites and reds, but 2021 was one such year. The ripening was very slow — it even stopped completely for a while, a moment of panic, but then the indulgent, late summer sun kicked in and as a result, the grapes reached perfect fenolic maturity while retaining solid acidity. In the cellar, the wines needed some time as well, gradually building and revealing themselves on their gros lees. That's why we only released them after nearly 3 years of elevage — it's hard to be this patient, especially for me, but experience helps. Exceptional vintage, wines with endless potential.

Nestarer

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 our beloved Blaufrankisch that constitutes the majority of this vintage and the noblesse of Pinot Noir. Elegance, roundness, finesse.

Grape varieties  Region Subregion Village Vineyard Aspect Average altitude Slope Soil	Blaufrankisch 55 %, Pinot Noir 30 %, Pinot Gris 15%  Moravia  Velkopavlovická  Velké Bílovice  Zadní Hora  South-west  225 m ASL
Subregion  Village  Vineyard  Aspect  Average altitude  Slope	Velkopavlovická Velké Bílovice Zadní Hora South-west 225 m ASL
Village Vineyard Aspect Average altitude Slope	Velké Bílovice Zadní Hora South-west 225 m ASL
Vineyard Aspect Average altitude Slope	Zadní Hora South-west 225 m ASL
Aspect Average altitude Slope	South-west 225 m ASL
Average altitude Slope	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	19 hl/ha
Harvest	By hand, October 7, 2021
Vinification	Classic open vat maceration with manual punchdowns, 3 weeks on skins. The Pinot Noir and Gris were vinified together, Blaufrankisch separately. Blended before bottling.
Pressing	Free-run juice only
Fermentation	Spontaneous
Ageing	Stockinger oak barrel, 3000 litres, used
Fining	No
Filtration	No
Sulfur addition	2 ppm before bottling
Bottling	August 14, 2024
Lot number	POD2021
Alcohol by volume	13.0 %
Acids	5.8 g/l
Residual sugar	0.1 g/l
Bottle	0.75 l, 1.5 l, 3 l, 5 l. Vetropack Burgundy
Closure	Ardeaseal Organic
Serving temperature	17-18 °C



More on the wines and our philosophy on www.nestarec.cz & O @milannestarec