

Okr 2024

Ochre Ochre, Burning Bright / In the Forests of the Night

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 mid-September, by the time we'd normally start. Thanks to careful vineyard and canopy 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.

Grape varieties	Gruner Veltliner, Sauvignon Blanc, Chardonnay, Gewurztraminer, Pálava
Region	Moravia
Subregion	Velkopavlovická
Village	Velké Bílovice & Moravský Žižkov
Vineyard	Blend of different plots
Aspect	South-west and south
Average altitude	210–225 m ASL
Slope	7–14%
Soil	Loess and sand
Farming	Organic (certified by ABCERT)
Age of vines	7–23 years old
Vineyard size	2 ha
Training system	Guyot
Density of plantation	2.2 × 1.0 m and 2.0 × 0.9 m
Yield	31 hl/ha
Harvest	August 24, 2024
Vinification	Classic fermentation with 100% stems in, uncrushed grapes, gentle remontages
Pressing	Free run juice only
Fermentation	Spontaneous, stainless steel and wood. On skins and stems for 3–5 days.
Ageing	Stainless steel + wood
Fining	No
Filtration	No
Sulfur addition	4 ppm before bottling
Bottling	April 2025
Lot number	Okr24
Alcohol by volume	12.0 %
Acids	6.9 g/l
Residual sugar	0.1 g/l
Bottle	1.0 l Vetropack Green
Closure	Crown cap
Serving temperature	12–14 °C

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Although much less infatuated with “amber” wines than I once was, I still enjoy a well-made macerated white from time to time. Adding a skin-contact sibling to our liter-bottle range was a no-brainer, just as drinkable and easy-going as Běl, Nach and Růž. No hardcore tannins or long macerations, but rather a fine skin contact wine with great energy, distinguished aromatics, and only a hint of the “orangey” character. The blend features an important part of Gruner Veltliner, our signature white grape that’s greatly adapted to Bilovice conditions. Brand new label by our designer Klára Zápotocká (desetdeka.design) that emphasises the wine’s simplicity, purity and everyday vibe. Okurrrr? (Well, the name actually means “ochre” in Czech, inspired by the wine’s colour like all its liter siblings, but this famous phrase is quite fitting...)



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