

THAYA

Pinot Noir 2019 - APRI



Our vineyards lie in the wine sub-region of Znojmo, South Moravia, Czech Republic, typical for its full-bodied and fresh wines.

The ideal natural and climatic conditions are due to many factors, one of which is the river Thaya, which with its thermoregulatory influence together with the cold winds from the Bohemian-Moravian Highlands gives the local wines an unmistakable spicy taste and fullness.

Sunny days alternate with cold nights in our vineyards. As a result, the grapes ripen more slowly, but retain their aromas and achieve high quality. Thanks to the granitic subsoil and loess with a mixture of calcareous clay, virtually all our

Tasting notes: Juicy and elegant Pinot noir from our oldest vineyards. The wine has a medium saturated ruby color. In the aroma we can find a typical trace of cherries, cherries and light herbaceousness. The taste is elegantly long, but at the same time fresh and juicy. It is dominated by tones of candied and cooked fruit with a light smokiness of wood. It has a long potential for maturation on the bottle. The wine is included in the current collection of wines of the Salon of the Czech Republic for 2022.

Winemaking: The spontaneously fermented wine was aged for 15 months in barrique barrels with a volume of 228 l and 400 l from the French cooper Francois Freres.

Pair with: Duck breast and wild game

Brix at harvest (average): 24,9

Alcohol: 13,5%

Residual Sugar: 0,2 g/l

T.A.: 4,9 g/L

pH: 3,5

Final blend: 100%

Enjoy: now or hold up to 10 years

Vineyard: Hnánice – Knížecí vrch, granite soil