

WINE FACT SHEET

Winemaker Notes

These grapes are from three clones, hand harvested from an organic vineyard at three separate times from the start of September until the second part of October. Picked at various stages of ripeness two clones were fermented in steel tanks (50%) while the third in new oak (40%). Additionally, 10% of the third harvest fermented one month with skin contact. After 8 months of battonage, final blend was bottled.

Tasting Notes

Straw yellow in color, on the nose this wine expresses a range of aromas including yellow melon and citrus with hints of herbal tones and very subtle vanilla and nutty nuances from carefully integrated maturation in large oak casks. This medium-bodied wine showcases the Moravia wine region of the Czech Republic to perfection. It shows exquisite balance of fully ripe grapes with a pleasant minerality and just a touch of oak to give it a softer, rounder structure and added complexity. The finish is long and refreshing thanks to the mouth-watering acidity.

Suggested Pairings

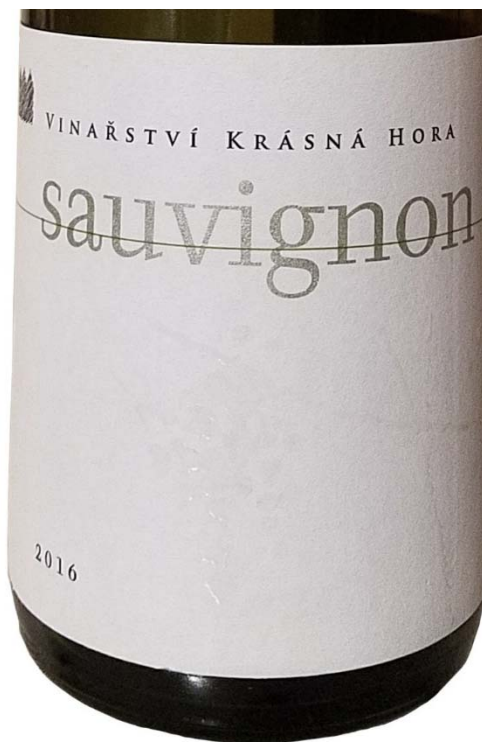
This bright, dry wine stands on its own, but can easily be paired with fresh fish like sautéed white fish or oysters on the half shell. Creamy pasta dishes or risottos would go well, as would roasted poultry. Or pair a quality goat cheese or brie or a fresh green salad with fennel and granny smith apples.

About Krásná hora

A small, family run winery, Krásná hora manages 7 hectares of organic vineyards and they harvest their grapes manually. They follow biodynamic farming using organic methods with natural soil supplements. The first vines in the Krásná hora line were planted by French monks in the 12th century. They chose the location for the orientation of the hill and perfect loess soil. This history may be the reason for their producing many traditional French varietals such as Pinot Blanc, Chardonnay, Sauvignon Blanc, and Pinot Noir.

WINE: Sauvignon Blanc

PRODUCER: Krásná hora



Details

VINTAGE: 2016

GRAPES: 100% Sauvignon Blanc

REGION: Moravia, Czech Republic

ALCOHOL: 12.5%

ACIDITY: 6.5 g/l

RESIDUAL SUGAR: 2.0 g/l

CASES PRODUCED: 750