

WINE FACT SHEET

Winemaker Notes

Two types of clones, loess soil and sand, partly organic from 20-30 year old vineyards. Grapes from both vintages harvested in mid-October by hand. 2016 vintage is 60% of which 80% was fermented in stainless steel, 20% on skins for one month. 2017 vintage simple destemming, pressing and fermentation in stainless steel and 3 months on lees. Blended together and 60% on stainless and 40% on oak with yeast.

Tasting Notes

Crystal clear lemon gold with a hint of green. Lifted ripe stone fruit, especially peach and melons, with hints of herbs and minerality. There is great harmony between ripe fruit along with a crisp, backbone of acidity that gives this wine both structure and elegance.

Suggested Pairings

Riesling is one of the most versatile wines for food pairing. This style of Riesling is delicious on its own, or would pair well with oysters and other shellfish or fresh fish like snapper or halibut with either a fresh chutney or tomatillo, or cream or butter sauce. It would also be lovely with a host of salads, savory crepes, quiches and light pasta dishes.

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: Riesling

PRODUCER: Krásná hora



Details

VINTAGE: 2016/2017

GRAPES: 100% (Rhine) Riesling

REGION: Moravia, Czech Republic

ALCOHOL: 12%

ACIDITY: 6.8 g/l

RESIDUAL SUGAR: 0.3 g/l

BOTTLES PRODUCED: 9500