

the wine trust

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2016

Krasna Hora

Owner: Vybiral family

Country: Czech Republic

Region: Moravia

Founded: 1960s

Annual Production: 6,500cs

Description: Krasna Hora is a family-run winery boasting 7 hectares of organic vineyards in the historic region of Moravia, near the Austrian border. The region, which sits at the same latitude as Alsace and the Mosel, boasts a winemaking tradition dating to the 13th century when French monks planted the first vines. Today, Krasna Hora boasts a range of award-winning biodynamic wines that merge complexity and elegance.

Wine Notes – 2016 Krasna Hora Blanc de Noir (Pinot Noir)

Krasna Hora's Blanc de Noir is made from two distinct Pinot Noir clones (one German, one Burgundian). The grapes were hand harvested from an organic vineyard in the second half of September. The German clone lends freshness and juicy fruit, while the small-berried Burgundy clone yields grapes that are full of flavor and structure. The grapes were quickly pressed, after which fermentation took place in steel tanks (85%) and oak casks (15%). After 8 months of battonage, the final wine was blended and bottled.

This off-dry rosé has a brilliant pale salmon color. The bouquet shows lifted red berry aromas and hints of forest fruits, while the palate features intense red and black cherry flavors along with mouthwatering freshness and liveliness, followed by a long, clean finish. The Blanc de Noir style showcases the flavors normally associated with a red wine but has the lightness of a white wine and suits a wide range of foods thanks to its balanced, crisp acidity.

Technical Specifications

Varietal Composition:	Pinot Noir
Vineyard Region:	Krasna Hora / Moravia / Czech Republic
Vine Age / Yields:	Gently sloping vineyards, south / southwest exposures
Production Volume:	250 cases
Soil Types:	Loess and sand soils
Wine-Making / Vinification:	Hand-harvested grapes, organic and biodynamic agriculture Harvested in the second half of September, quickly pressed and fermented in stainless steel (85%) and oak (15%) using native yeast Aged 8 months in stainless steel and oak.
Alcohol / Volume:	13.0%
Acidity:	6.5 g/L
Residual Sugar:	1.5 g/L