

the wine trust

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VINAŘSTVÍ KRÁSNÁ HORA

cuvee bernety

2015

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 – 2015 Krasna Hora Cuvee Bernety

Krasna Hora's Cuvee Bernety is the winery's multiple award-winning claret-style wine and is made from Cabernet Sauvignon and Merlot grapes that were hand harvested in the middle of October from organic and biodynamic vineyards. The juice was fermented in large open casks, with punch-downs by hand and one-month of skin contact. After pressing, the juice went through malolactic fermentation after which it was aged for 12 months in oak until blended. The final wine was bottled without filtration or fining.

This dry red wine features a bright medium ruby-garnet color with a slight haze due to the lack of filtration and fining. The nose reveals the plum and spice notes of the Merlot along with the black currant, mint and cedar of the Cabernet Sauvignon. Medium bodied, this elegant Bordeaux-style blend balances fresh, juicy fruits with firm, mouth-watering tannins. The crisp, pleasant acidity provides a long and clean finish.

Technical Specifications

Varietal Composition:	60% Merlot, 40% Cabernet Sauvignon
Vineyard Region:	Krasna Hora / Moravia / Czech Republic
Production Volume:	400 cases
Vine Age / Yields:	Gently sloping vineyards, south / southwest exposures
Soil Types:	Loess soils
Wine-Making / Vinification:	Organic and biodynamic agriculture Hand-harvested grapes picked in mid-October, native yeast fermentation in large open oak casks with hand punch-downs. One-month of skin contact. Aged 12 months in oak until final blending. Unfiltered and unfined.
Alcohol / Volume:	12.5%
Acidity:	5.1 g/L
Residual Sugar:	0.4 g/L