

# the wine trust

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## 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 13<sup>th</sup> 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 – 2017 Krasna Hora Gewurtztraminer

Krasna Hora's Gewurtztraminer is made from a single clone from a single, biodynamically-farmed vineyard of loess soil. The grapes were harvested at the beginning of September, completely by hand. The wine was fermented for one month entirely in steel tanks on skins without tamping down. The grapes were pressed and pumped to stainless steel tanks and aged on lees for 8 months without the addition of sulphites.

The wine is a beautiful bright rose gold with a pale tinge of copper. The distinctive color of this wine is from the extended skin contact. On the nose, the perfumed bouquet is dominated by lychees and rose petals, while the beautifully refreshing palate has an exquisite balance of juicy acidity with an intense backbone of ripe fruit and spice flavors. The finish is perfectly dry, clean and long. Made to be consumed immediately, but can benefit from medium-term aging.

### Technical Specifications

|                                    |  |
|------------------------------------|--|
| <b>Varietal Composition:</b>       | Gewurtztraminer  |
| <b>Vineyard Region:</b>            | Krasna Hora / Moravia / Czech Republic   |
| <b>Vine Age / Yields:</b>          | Gently sloping 20-30 year old vineyards, south / southwest exposures   |
| <b>Production Volume:</b>          | 100 cases  |
| <b>Soil Types:</b>                 | Loess soils  |
| <b>Wine-Making / Vinification:</b> | Hand-harvested grapes, organic and biodynamic agriculture<br>Fermented using native yeast, harvested in mid-September after a spring frost that severely restricted yields.<br>Aged 8 months in stainless steel. No sulphites. |
| <b>Alcohol / Volume:</b>           | 11.5%  |
| <b>Acidity:</b>                    | 6.1 g/L  |
| <b>Residual Sugar:</b>             | 0.1 g/L  |