



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 awardwinning biodynamic wines that merge complexity and elegance.

Wine Notes – 2018 Krasna Hora Pink (Rose)

Krasna Hora's Pink is a delicious, quaffable rose made from two distinct clones of 100% biodynamically-farmed, estate-grown Pinot Noir. The hand-harvested, whole-cluster grapes were picked at the end of September and foot stomped quickly after picking to maintain freshness. This was immediately followed by a quick fermentation using native yeast and nine months of aging on lees in 5-6 year old oak barriques, before being bottled, unfiltered and unfined.

The resulting wine is a brilliant pale rose gold in color with a nose that features lifted red berry aromas and hints of forest fruits. The palate has intense red and black cherry flavors along with mouthwatering freshness and liveliness, followed by a long, clean finish. As a bottling made using methods typically associated with white wines, yet made from red grapes, this wine is versatile and boasts a balanced, crisp acidity that will complement a wide range of foods.

Technical Specifications

Varietal Composition: 100% Pinot Noir

Vineyard Region: Krasna Hora / Moravia / Czech Republic

Vine Age / Yields: Gently sloping vineyards, south / southwest exposures

Soil Types: Loess soils

Wine-Making / Vinification: Organic and biodynamic agriculture

Hand-harvested whole-cluster grapes picked at the end of September then quickly foot stomped. Quick native yeast fermentation followed by

nine months of aging on lees in 500L 5-6 year old oak barriques

Unfiltered and unfined, 48g total sulfites.

Alcohol / Volume: 11.5%
Acidity: 5.9 g/L
Residual Sugar: 0.9 g/L